

DINNER MENU

HONEY MOON BISCUITS Beetroot Butter & Honey	11
SPRING OYSTERS* (GF) Greeniognette, Crispy Shallots, Lime, Micro Cilantro	17
PARMIGIANO TRUFFLE FRITES (GF) Parmigiano Reggiano, Truffle, Side Truffle Aioli	16
FRIED OKRA (GF) Togarashi Spice, House Made Special Sauce and Comeback Sauce, Micro Cilantro	14
HONEY MOON CEVICHE* (GF) MKT Fish, Leche de Tigre, Aji Amarillo, Avocado, Watermelon Radish, Chili Oil, Tostada	25
CRAB HUSHPUPPIES Hushpuppy, Crab, Lemon, Shallot, Celery, Avocado Remoulade	26
GRILLED BRASSICAS (GF) Broccolini, Fennel, Brussel Sprouts, Lemon, Parmigiano Reggiano Chili Crunch	18
AUTUMN SALAD (GF) Baby Kale, Golden Beets, Orange Segments, Whipped Goat Cheese, Honey Apple Cider Vinaigrette, Five Spice Walnuts	17
HEIRLOOM TOMATO AND BURRATA Extra Virgin Olive Oil, Pistou, Side Toasted Sourdough	19
GRILLED CHICKEN CAESAR Pistou Chicken Paillard, Romaine, White Anchovies, Bacon, Fried Capers, Citrus Panko, Parmesan Tuille	25
CIDER GLAZED CRISPY PORK BELLY (GF) Crispy Pork Belly, Cider Glaze, Red Cabbage, Brown Butter Apples, Pickled Mustard Seeds	35
RED THAI CURRY MUSSELS 🔥 PEI Mussels, Thai Red Coconut Curry, Squid Ink Pasta, Red Cabbage, Crispy Rice Noodles, Cilantro	35
XOXO GRITS Seared Trio Scallops, Stone Milled Grits, XO Sauce, Crispy Garlic, Pea Tendrils	39
HONEY MOON BURGER & FRITES* Wagyu Smash or Plant Based Patty, American Cheese, Special Sauce, Onion, Tomato, Lettuce, House Pickles... Add an Egg (2), Avocado (3), or Bacon (3)	25
SEOUL HOT FRIED CHICKEN OR MUSHROOMS* (GF) Fried Chicken or Fried Lion's Mane Mushrooms, Chili Oil, Comeback Sauce, Ginger Garlic Rice, Herb Salad	32
STEAK* (GF) 7oz Koji Dry Aged Hanger, Miso Mustard Butter, Whipped Potatoes	51

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness*