



A Q U A
COASTAL CUISINE

STARTERS

SALMON RILLETTES	18
<i>Creme Fraiche (Can be GF)</i>	
DUCK POTSTICKERS	17
<i>Ginger Sweet Potato, Seed & Scallion Black Vinegar Sauce</i>	
SMOKED NC TROUT DIP	18
<i>Pickles, Olives, Crostini (Can be GF)</i>	
PIMENTO CHEESE FRITTERS	16
<i>Pepper Jelly Dipping Sauce</i>	
CHARCUTERIE PLATE	24
<i>Chef's Choice of Two Cheeses, Three Meats, Olives, Cornichons, Crostini</i>	
MISO MUSHROOM SOUP (GF)	14
<i>Wild Mushroom, Barley, Kale</i>	



SEA COCKTAILS

THE BOUNTY	70
<i>Six Oysters, Four Shrimp, Half Lobster, Salmon Rillettes, Trout Dip (Can be GF)</i>	
JUMBO SHRIMP (GF)	20/36
<i>Six Shrimp Twelve Shrimp</i>	
HALF SHELL OYSTERS	20/36
<i>Six Oysters Twelve Oysters (Can be GF)</i>	
MAIN LOBSTER (GF)	28/50
<i>Half Lobster Whole Lobster</i>	



SALADS

STEAK* 12 CHICKEN* 8 SHRIMP* 10	
FALL SALAD (GF)	16
<i>Kale, Butternut Squash, Pickled Apples, Pepita, Maple Dressing, Goat Cheese</i>	
SHOALS SALAD	15
<i>Mixed Greens, Heirloom Tomato, Cucumber, Red Wine Shallots, Candied Walnuts, Banyuls Vinaigrette, Roquefort (Can be GF)</i>	
CAESAR	14
<i>Romaine, Parmesan, Pretzel Crouton, Anchovy Dressing (Can be GF)</i>	

LARGE PLATES

GRILLED VERLASSO SALMON (GF)	38
<i>Dill Hollandaise, Dutchess Potato, Swiss Chard, Turnips</i>	
BRASSTOWN BEEF SHORT RIB (GF)	48
<i>Black Trumpet Mushrooms, Celery Root, Brussels Sprouts</i>	
BUTCHER'S SPECIAL	MP
<i>Daily Presentation</i>	
DAILY CATCH	MP
<i>Daily Presentation</i>	
VEAL TENDERLOIN (GF)	50
<i>Bourbon Fried Apples, Maitake, Celery Root</i>	
CHICKEN + DUMPLINGS	32
<i>Springer Mountain Chicken, Gruyere Dumplings, Leeks, Carrots</i>	
PUMPKIN RAVIOLI	38
<i>Ricotta, Egg Yolk, Cacio de Pepe, Black Truffle</i> <i>Add Protein Steak* 12 Chicken* 8 Shrimp* 10</i>	
PANISSE (GF)	28
<i>Fall Squash, Maitake, Caramelized Baby Turnips, Sundried Tomato Sauce</i>	

DESSERTS

CREME BRULEE	12
<i>Spiced Creme Brulee, Pumpkin Mousse, Whipped Caramel, Praline Crumble (GF)</i>	
TIRAMISU	14
<i>Lady Fingers Soaked in Coffee Syrup, Mascarpone Coffee Cream, Cocoa Powder</i>	
THE PIE FLIGHT	18
<i>Pecan Whiskey, Sweet Potato, Brown Sugar Apple</i>	
THE CHOCOLATE	14
<i>Chocolate Blackout Cake, Chocolate Cremeux, Chocolate Tuile Cookie, Quenelle Vanilla Ice Cream</i>	
THE GLUTEN FREE	8
<i>Balsamic Macerated Strawberries, Vanilla Bean Ice Cream</i>	
ICE CREAM	
<i>Vanilla 4</i> <i>Coffee 4</i>	
SORBET	5
<i>Raspberry Peach (GF/DF)</i>	