**Starters**

**Cast Iron Corn Bread**
- Hatch green chiles
- Jack & cheddar cheese
- Sweet corn
- Cornmeal
- Whipped honey butter
- 12

**Charred Brussels Sprouts**
- Candied bacon
- ‘low n slow’ garlic
- Balsamic reduction
- Cracked black pepper
- 13

**Bacon Steak**
- Butchered in-house
- Apple cider gastrique
- Jammy egg
- Dressed frisee
- 15

**Grilled California Artichokes**
- Ocean Mist Farms
- Chef’s sauce
- Maldon sea salt
- Cracked black pepper
- 14

**New School Spinach Dip**
- Artichoke hearts
- Sour cream
- Pico
- Fresno peppers
- Cilantro
- Mama Lola’s chips
- 15

**Wild Mushroom Soup Au Gratin**
- Overnight mushroom broth
- Seasoned crouton
- Melted jack
- Cracked black pepper
- 10

**Seafood Station**

**Smoked Salmon**
- Apple & cherry wood
- Chef’s sauce
- Capers
- Red onion
- Everything saltines
- 16

**Sushi Grade Ahi Tuna Poke**
- Old bay shrimp
- Avocado
- Green onions
- Persian cucumber
- Fresno pepper
- Bang bang sauce
- Sesame seeds
- Mama Lola’s tortilla chips
- 18

**Broiled Oysters Rockefeller**
- House specialty
- Creamy spinach
- Chopped bacon steak
- Dash hot sauce
- 20

**St. Urban Shrimp Cocktail**
- Old bay poached
- Louis slaw
- 18

**Sandwiches & Dips**

**Portobello Dip**
- Noble seeded baguette
- Marinated ‘shroom cap
- Caramelized onions
- Roasted vegan mayo
- Jack cheese
- Mushroom broth
- 16

**Collins Bros Burger**
- Noble brioche
- Muuenster cheese
- Creole mustard slaw
- Steak sauce
- Mayo
- Bacon steak +3
- 17

**Classic French Dip**
- Noble seeded baguette
- Shaved prime rib
- Creamy horseradish
- Au jus
- 22

**Crispy Fish**
- Louis mixed slaw
- Pickled red onion
- Citrus aioli
- 18

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**Seafood Entreés**

**Crispy Shrimp Platter**
- Old bay dredge
- Shattered fries
- Jicama-peanut slaw
- Chef’s sauce
- 4

**Grilled Miso Salmon**
- Icelandic filet
- Dateland salad
- 30

**Ahi Tuna Noodle Salad**
- Sesame encrusted
- Bang bang sauce
- Sambal-lime vinaigrette
- Herbs
- Vine tomatoes
- Avocado
- Crushed peanuts
- Toasted coconut
- Sesame seeds
- Sriracha aioli
- 34

**Market Fish**
- Chef’s selection
- Simply prepared
- AQ

**‘Maryland Style’ Crab Cakes**
- Jumbo lump blue
- Shattered fries
- Watercress-tomato salad
- Citrus aioli
- 40

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**Salads**

**Gulf Coast Caesar**
- Corn bread croutons
- Shaved reggiano parmesan
- Add crispy shrimp +10 or fried oysters +15
- 14

**Bacon Steak & Spinach Salad**
- Tender belly lardons
- Vine tomatoes
- Gooseberry watermelon radish
- Red onion
- Frisee
- Bleu cheese
- Honey-mustard dressing
- 16

**Dateland Salad**
- Mixed baby greens
- Laura Chenel goat cheese
- Avocado
- Vine tomatoes
- Cannellini beans
- Az medjool dates
- Toasted almonds
- Cornbread croutons
- Champagne vinaigrette
- Pulled rotisserie chicken +4
- 18

**Crab Cake & Greens**
- Jumbo lump blue
- Arugula
- Herbs
- Vine tomatoes
- Avocado
- Pickled red onion
- Citrus aioli
- Green goddess
- 24

**Add**
- A starter Caesar, dateland, or herd salad to any entrée
- 10

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**Specialties**

**Charred Cauliflower Steak**
- Garlic-tahini
- Basil & chili oils
- Capers
- Scallions
- Spaghetti squash
- Cipollini onions
- Blistered tomatoes
- 20

**Rotisserie Chicken**
- Pan drippings
- Mushrooms
- Cipollini onions
- Wilted greens
- Cornbread croutons
- 22

**Danish ‘Majesty’ Baby Back Ribs**
- Sweet heat glaze or grassroots BBQ
- Jicama peanut slaw
- 28

**Dry Aged Pork Chop**
- Porterhouse cut
- Apple cider gastrique
- Shattered fries
- 30

**Butcher’s Cut**
- Homemade steak sauce
- Loaded baked potato
- Cipollini onions
- AQ

**Braised Short Ribs**
- Goat cheese
- Whipped mashed potatoes
- Wilted greens
- Hoisin redux
- 32

**Collins Bros. Prime Rib**
- Thurs-sat
- Veal bone au jus
- After 5pm
- 12oz $30 | 16oz $36

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Sides

- Shattered Fries
- Loaded Baked Potato
- Jicama-Peanut Slaw
- Sautéed Shrooms
- Sautéed Chard + Parmesan
- Spaghetti Squash
- Creamed Spinach

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*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*