

NOSHES

ABITA BBQ SHRIMP 17
'Nawlins-style Barbecued Jumbo Shrimp,
Abita Bread

MUSSELS LEFLEUR 16
P.E.I. Mussels, Conecuh Sausage, Garlic,
Butter, White Wine

DUCK SPRING ROLL 16
Duck Confit, Muscadine Gastrique

LETTUCE WRAP 14
Marinated Chicken, Pickled Cucumber,
Slaw

CRAB CAKES 17
Jumbo Lump Crab Meat, Hoe Cake,
Horseradish Remoulade, Micro Greens

DELTA TRIO 12
Pimento Cheese, Black-Eyed Pea
Hummus, Deviled Egg, Olives, Lahvosh

SOUP & GREENS

SIGNATURE SHE-CRAB SOUP
Cup 9 Bowl 11
Jumbo Lump Crab Meat, Cream, Dry
Sherry, Red Pepper Flakes

HARVEST SALAD 9
Chef's Selection of Market Fare

ITTA BENA SALAD 9
Mixed Greens, Cucumber, Heirloom
Tomatoes, Pickled Red Onions, Croutons,
White Balsamic Vinaigrette.
Add Bleu Cheese +1.50

GRILLED & BLEU 14
Grilled Sirloin, Field Greens, Gorgonzola,
Heirloom Tomatoes, Red Onion,
Balsamic Dressing

SIDES 6

MASHED POTATOES
BAKED POTATO
CREAMED CORN
HARICOT VERTS
CLASSIC COLLARDS
FRIES

MAINS

CATCH OF THE DAY *Market Price*
Chef's Signature Preparation with
Seasonal Pairings

SHRIMP AND GRITS 27
Sautéed Shrimp, Stone Ground Grits,
Spicy Creole Sauce

JAMBALAYA PASTA 28
Chicken Breast, Shrimp, Ditalini Pasta,
Andouille Sausage, Spicy Cream Sauce

WILD MUSHROOM PASTA 22
Blend of Mushrooms, Shaved Garlic,
White Wine, Parmesan Cream Sauce
Add Chicken + 6 | Shrimp + 10

ROASTED HERB CHICKEN 27
Chicken Breast, Parmesan Stone Ground
Grit Cake, Arugula, Roasted Cherry
Tomatoes

SHOYU SALMON 28
Brown Sugar and Shoyu Basted Salmon,
Scallion Ginger Forbidden Rice, Sesame
Braised Napa Cabbage

AMERICANA BURGER 16
80/20 Ground Beef, Lettuce, Housemade
Pickles, Beefsteak Tomato, Toasted Bun

PRIME MEATS

*Served with Smashed Potatoes and
Roasted Vegetables*

BERKSHIRE BONE-IN PORK CHOP 35

8OZ. FILET MIGNON 40

16OZ. RIBEYE 45

LAMB CHOP 40
Scallion and Pea Risotto, Feta Cream,
Roasted Vegetables



HANDCRAFT COCKTAILS 11

LET THE GOOD TIMES ROLL

Courvoisier, Patron Citronage, Moscato,
Handcrafted Sour, Orange Juice

SEASONAL MOJITO

Bacardi, Mint, Seasonal Juice, Simple Syrup

SEASONAL MULE

Titos, Seasonal Juice, Lime Juice, Simple Syrup,
Ginger Beer

JAMAICAN RITA

Bacardi, Melon, Malibu, Pineapple Juice,
Handcrafted Sour

NAT KING COLE

Crown, Peach Schnapps, Iced Tea

FRENCH 75

Courvoisier, Fresh Lemon Juice, Champagne

D'ASTIRITA

Altos, Patron Citronage, Moscato, Handcrafted
Sour, Grapefruit Juice

HARVEST MOON

Makers, Blood Orange & Ginger Bitters, Muddle
Orange, Pepper Simple Syrup

SIGNATURE COCKTAILS 11

NUTS AND BERRIES

AMARETTO ALEXANDER

KEY LIME MARTINI

ITTA BENA COFFEE

BLUES BERRY MARTINI

CHOCOLATE MARTINI

RED OR WHITE SANGRIA

BOURBON

BULLEIT 10

BULLEIT RYE 10

CROWN APPLE 10

CROWN BLACK 10

CROWN RESERVE 13

DEWARS 8

FIREBALL 10

GENTLEMAN JACK 10

JAMESON 10

KNOB CREEK 10

KNOB CREEK RYE 10

MAKERS 10

MAKERS 46 11

UNCLE NEAREST 14

WILD TURKEY 101 10

WOODFORD 12

SCOTCH

BALVENIE TWELVE 16

BEN RIACH 12

CHIVAS TWELVE 12

GLENDORONCH 16

GLENFIDDICH TWELVE 13

GLENLIVET TWELVE 10

JONNIE WALKER RED 10

JONNIE WALKER BLACK 12

BALVENIE SHERRY CASK 30

COGNAC

COURVOISIER 10

HENNESSY 12

HENNESSY BLACK 12

HENNESSY VSOP 15

HENNESSY XO 35

REMY VSOP 13

REMY 1738 16

AFTER DINNER

CAPPUCCINO MARTINI 11

ESPRESSO MARTINI 11

CHOCOLATE ESPRESSO MARTINI 11

B&B 10

BAILEYS 8

DISARONNO 8

DRAMBUIE 8

FRANGELICO 8

GRAN MARINER 10

GODIVA DARK CHOC 10

GODIVA WHITE CHOC 10

JAGERMEISTER 10

KAHLUA 8

RUMCHATA 8

COFFEE SAMBUCA 10

COFFEE 4

DOUBLE ESPRESSO 6

AMERICANO 6

LATTE 5

MOCHA 6

CAPPUCCINO 5

HOT TEA 3

