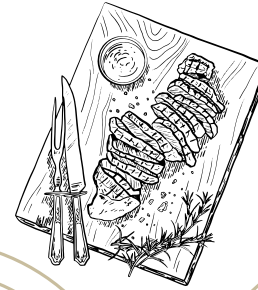


SOLA SUPPER



SMALL PLATES

FRIED OYSTERS

bacon, creamed spinach, preserved lemon saffron aioli
21

PARMESAN TRUFFLE FRIES

herb aioli
13

SMOKED TUNA DIP

saltine firecrackers + house pickles
16

DUCKY DUMPLINGS

steamed dumplings, cucumbers, tomatoes, black
vinegar, chili crisp, sesame, scallions
22
add buttered basmati rice & a fried egg \$6

WHIPPED BURRATA

burnt honey, tomatoes, crispy prosciutto,
blackberry balsamic, grilled bread
25

CRISPY BRUSSELS SPROUTS

sesame, sweet Thai chili, buttered basmati
15

SALADS

MISO CAESAR

romaine + parmesan +
black sesame crumble
10/18

FALL MIX

Bibb lettuce + Maytag
blue cheese + green
apples + red onions +
walnuts + cider
vinaigrette
11/19

OYSTERS

GRILLED

lemon + parmesan
+ herb butter

CRAB TRAP

as above + jumbo
lump garlic crab
+12

*served with grilled
rosemary ciabatta
bread*

ADD-ONS

Grilled Chicken 9

Grilled Shrimp 10

Sautéed Garlic Crab 12
(add this to your gulf fish or ribeye!)

ENTREES

SHRIMP & CRAB

gulf shrimp, lump crab, brown butter gnocchi,
creamed sweet corn, green tomato pico de gallo,
whipped chevre
48

GULF FISH PICCATA

lemon caper sauce, angel hair bordelaise, sauteed
spinach, grilled artichoke hearts, marinated tomatoes
43

HOUSE MANICOTTI

ricotta stuffed, Mamaw's "spaghetti" sauce, melty
mozzarella, good balsamic
34

OMG TRUFFLE PASTA

sheep's milk pecorino cheese, black pepper pasta,
Prosecco cream, garlicky breadcrumbs
38

BRAISED SHORT RIB

sour cream & onion mashed Yukon gold potatoes,
braising jus gravy, grilled asparagus, crispy garlic
46

BLACK GARLIC RIBEYE

flame grilled & pan seared, hatch green chili cheese
grits, house steak sauce
65