

DESSERT

Carrot Cake Inspired Waffle 7
(Please Allow Time)

Milk & Chocolate Chip Cookies 6

Maple Bourbon Banana 9
Pudding Cake

Flourless Chocolate Intensity 8

MORSELS

Pickles 7 Yuca Chips 5

Deviled Eggs 6

STARTERS

Southern Fried Calamari 13
Horseradish Lemon Mustard, Paprika,
Parsley, Pecorino

Crispy Pork Cassoulet 14
Pork Shoulder, Corn Bread, Salsa Verde,
Organic Corn, Herb Salad

Broccoli Toast 12
Calabria Chili, Multigrain, Fried Egg,
Feta Cheese

Sautéed Clams 15
Chorizo, Corn, Fresh Tomato, Lime,
Garlic Butter, Grilled Bread

Fried Street Corn 10
Pecorino, Cilantro, Lime, Garlic Aioli,
Chili Spice

Tempura Fish Tacos 17
Cabbage Slaw, Avocado, Chipotle Aioli

SIDES

Macaroni & Cheese 8 Jasmine Rice 5

Potato Fries 6 Farm Fresh Egg 2

Spicy Sautéed Brussels 7



PLATES

Shrimp Lumache 26
Broccolini, Caper, Salsa Cruda, Pecorino

Boneless Southern Fried Chicken & Waffle 23
Grilled Lemon, Coleslaw, Jalapeño Cheddar
Waffle

Espresso Chili Rubbed 14oz Ribeye 49
Roasted Mushroom, Grilled Broccolini,
Worcestershire Butter

Pan Roasted Wild Mushrooms 25
Garlic Broth, Melted Greens, Polenta

SANDWICHES & SALADS

Creekstone House Blend Burger 16
Charbroiled with Lettuce, Tomato Pistou, Onion,
Pickle, on Brioche

Beet Salad 12.5
Baby Lettuce, Apple, Goat Cheese, Cashew,
Yogurt Dressing

House Salad 11
Red Onion, Feta, Green Beans, Radish, Pecans,
Apple Cider Vinaigrette

SALAD ADDITIONS:

All Natural Free Range Chicken 8

Local Caught Fish Market Price

Wild Gulf Shrimp 11.50

***Interested in Our 6 Course Chef Tasting?
Please Ask Your Server For More Details.***

HONEST | FRESH | SIMPLE | REFINED

**There is a 5.00 Split Plate Fee*

**All and Any Substitutions are Subject to Additional Charges*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase the risk of food borne illness.*

MENU SUBJECT TO CHANGE