

STARTERS

Short Rib Poppers ^G

Bacon Wrapped Jalapeño, Short Rib, Cream Cheese, Briar Patch BBQ 15

Burrata ^G

Peach Compote, Spicy Shoulder Ham, Sweet Tomatoes, Basil Oil 14

Shrimp Fondue

Sherry Wine, Swiss Cheese & Cream, Sourdough Bread Crostini 19

Korean BBQ Back Ribs

Quick Kimchee, Sticky Rice 16

Fried Green Tomatoes

Classic Southern Fried, Goat Cheese, Red Pepper Sauce, Buttermilk Dressing 14
*Add Crab 9

Crab Cakes

Chesapeake Style, Blue Lump Crab, Avocado, Lemon 19

House Smoked Salmon Bake ^G

Green Chilis, Roast Corn, Cheese, Black Beans, Corn Tortilla Chips 13

Farmhouse Pickles ^G

From The Summer Garden, Goat Cheese, Calabrese Salami 14

Refuge Sampler

Crab Cake, Bacon Wrapped Scallop, Fried Green Tomato, Short Rib Popper 24

Oysters Casino

Gulf Oysters, Garlic Butter, Bacon, Sweet Peppers, Herbed Bread Crumbs 17

Wood Fired Shrimp ^G

Garlic Butter Basted, Fennel Pear Slaw, Balsamic Syrup 17

Crispy Calamari

Olives, Shishito Peppers, Lemon, Parmesan 18

Bacon Wrapped Scallops ^G

Cheese Grits & Blackberry Honey Heat 18

Steak Bites

Beef Tenderloin Tips Seared In Garlic, Mushrooms, Grilled Artichoke, Crispy Onion Straw 18

SALADS

Wedge Salad ^G

Iceberg Lettuce, Pickled Red Onion, Applewood Smoked Bacon, Tomato, Blue Cheese Dressing 15

Caesar Salad

Romaine, Parmesan, Croutons, Classic Dressing 8/12

Orchard Salad ^G

Mixed Petite Greens, Feta Cheese, Honey Braised Apple, Blueberry Balsamic Vinaigrette 8/12

Beet, Grains & Goat Cheese ^G

Crimson Beets, Mixed Greens, Fresh Orange, Quinoa & Goat Cheese, Herbs, Balsamic Vinaigrette 15

Chopped Salad ^G

Grilled Chicken, Head Lettuce, Bacon, Avocado, Tomato, Cucumber, Cheddar Cheese, Egg, Green Goddess Dressing 26

GRAIN BOWLS

Miso Salmon ^G

Miso Cured, Grilled Asparagus, Arugula, Greens, Quinoa, Berries, Almonds, Toasted Lemon Ginger Vinaigrette 32

Black Garlic Chicken ^G

Grilled Chicken Breast Finished With Black Garlic Aioli, Rice, Red Curry Lentils, Greens & Cauliflower 28

SEAFOOD & SPECIALTIES

Shrimp Linguine

Spiced with Jalapeno Sausage, Garlic Butter, Sun Dried Tomato Pesto, 32

Red Snapper & Crab ^G

Three Cheese Grits, Asparagus, Charred Spring Onion, Lemon Butter Sauce 42

Woodfired Chicken

Warm White Bean Hummus, Sesame Green Beans, Roasted Red Pepper, Artichoke Pesto Fritters 28

Seared Sea Scallops ^G

Mushroom Risotto, Petite Lemon Greens, Roast Tomato Butter 34

Cedar Plank Salmon

Pineapple Serrano Lacquer, Jasmine Rice, Sesame French Beans 32

Cauliflower T Bone ^{G V}

Fire Roasted, Almond & Berry Quinoa, Brussel Sprout, Chimichurri 28

THE BUTCHER'S CUT

"Certified Black Angus" Basted In Our House Butter with Horseradish Mash & Broccolini

Filet Mignon 8oz 52

Filet Mignon 6oz 42

Ribeye 16oz 52

New York Strip 14oz 46

Sliced Sirloin

Wood Fired, Whiskey Glazed Pork Belly, Caramelized Onions, Three Cheese Grits, Sweet Horseradish Cream 33

Steak Burger

Brioche Bun, Rosemary Grilled Onions, Applewood Bacon, Gouda Cheese, Sundried Tomato Aioli, Truffle Parmesan Fries 19

Refuge Filet

Petite Filet Mignon Wrapped in Roasted Jalapeno & Applewood Smoked Bacon, Blue Cheese Gratin 50

12 Hour Short Rib

Braised with Ancho Chili, Malbec, Mashed Potatoes, Roasted Root Vegetables 37

Coffee Rubbed Beef Brochette

Steak Tips, Espresso BBQ Glaze, Smoked Gouda Mac & Cheese 29

Prime Pork Chop

Bourbon Cider Glaze, Roast Fingerling Potatoes, Fresh Apple Sauce 35

The Refuge Experience

New York Strip Steak, Filet Mignon, Pork Chop, Whiskey Glazed Pork Belly Bites, Bacon Wrapped Scallops
Cheesy Fingerling Potatoes & Sausage Bake, Grilled Asparagus 240

Curated for Parties of 4

SHAREABLE SIDES 11

Truffle Parmesan Fries	Smoked Gouda Macaroni
Roast Fingerling Potatoes	Mushroom Sauté
Asparagus in Lemon Butter	Three Cheese Grits
Mushroom Risotto	Sweet Chili Brussels
Roast Cauliflower & Shishito Peppers	

ENHANCEMENTS

Rosemary Red Wine Glace 4	Pork Belly Bites 8
Chimichurri Sauce 4 ^G	Crab Cake 9
Blue Cheese Gratin 6	Grilled Shrimp 15
Bacon Sea Scallops 15	