



Starters

CARPACCIO OF BEEF* 24

Raw Tenderloin of Beef, Aioli, Capers, Shallots,
Shaved Grana Padano | GF

CHICKEN CREPES 18

Heritage Chicken, Lemon Butter Sauce, Flo's Tomato Jam

SHRIMP & MUSHROOM TOAST* 18

Wild Gulf Shrimp, Mushrooms, Sherry Cream Sauce,
Cornbread Toast

WHITE CHEDDAR GRIT MUFFINS 8

Whipped Butter, Spiced Honey

Deviled Eggs

HOUSE SMOKED SALMON & KELLY'S KATCH CAVIAR* | GF

18

BACON & FLO'S JALAPEÑO'S | GF

12

CHOW CHOW | GF

12

Oysters

OYSTERS OF LOVE* 20

Drizzled with a New Orleans BBQ

HOT SAUCED OYSTERS* 20

Hot Sauce Butter Sauce, Blue Cheese Fondue

CHARGRILLED OYSTERS* Mkt

Garlic, White Wine, Chillies, Parmesan Cheese | GF

RAW GULF OYSTERS* Mkt

Cocktail Sauce, Balsamic Mignonette, Saltines | GF

BAKED OYSTERS* Mkt

Creamed Spinach, Parmesan Cheese,
Cornbread Crust

Middles

BEET & PEAR SALAD 16

Roasted Beets, Poached Pears, Blue Cheese & Walnut Pave,
Citrus Gastrique | GF

FSR SALAD 14

Black Pepper Vinaigrette, Pumpkin Seeds,
Parmesan Cheese | GF

BLFGT SALAD 18

Bacon, Creole Remoulade Dressing, Flo's Pimento Cheese,
Fried Green Tomatoes

CHOPPED CRAB SALAD* 24

Fresh Lump Crabmeat, Red Wine Vinaigrette,
Italian Chow Chow | GF

Entrées

SOUTH CAROLINA QUAIL

Buttermilk Fried Quail,
BBB Greens, Parsnip Potato Puree
Spiced Honey
36

GULF FISH*

Cornbread Crust, Fresh Lump Crab Meat,
Lemon Butter Sauce | GF
44

SHRIMP & GRITS*

Wild Gulf Shrimp, Andouille Sausage,
Creole Sauce, Petite Grit Cakes
36

SCOTTISH SALMON

Wester Ross Salmon,
Cauliflower & Winter Green Etouffee,
Flo's Tomato Jam | GF
38

SUNDAY SUGO

Rich Red Gravy featuring Home Place
Pastures Beef & Pork, Parmesan Risotto
34

FILET OF BEEF TENDERLOIN*

Crispy Potato Cake, Demi Sauce,
Compound Butter
64

SHORT RIBS & GNUDI

Braised Short Ribs,
Au Poivre Sauce & Ricotta Dumplings
39

Sides

BBB SOUTHERN COOKED GREENS

Bacon, Beer, Brown Sugar
10

MACARONI GRATIN

Baked Pasta with Creamy Bechamel Sauce,
Smoked Provolone Cheese
12

ROASTED BABY CARROTS

Pecan Pesto, Balsamic Syrup, Parsnip Potato Puree | GF
12

FRIED GREEN TOMATOES*

Creole Remoulade Sauce, Flo's Chow Chow
14

SPINACH MADELEINE

Creamy Spinach, Flo's Pickled Jalapenos, Manchego Cheese
12

BAKED CHEESE GRITS

Creamy War Eagle Mill Stone Ground Grits,
White Cheddar Cheese | GF
10

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.

20% service fee added to all checks.

No separate checks.

GF - Gluten Free, V - Vegetarian, VG - Vegan
Please inform your server of any allergies or dietary preferences. While we
take precautions, cross-contact is possible.