



## SMALL PLATES

- AVOCADO TOAST**  
ciabatta, whipped feta, heirloom tomato, avocado, poached egg, micro basil, bacon confit ~ 9
- SOUP OF THE DAY** ~ 5|9
- CRAB BEIGNETS** lump and blue crab, honey creole aioli, bacon jam ~ 13
- CRISPY BOURBON GLAZED BRUSSELS**  
bourbon honey, confit bacon ~ 7
- SEAFOOD FONDUE**  
shrimp, crawfish, crabmeat, peppers, mushrooms, gruyere, white cheddar, butter toast ~ 18
- CHEESE CORN** roasted corn, mozzarella, bechamel, chives ~ 8
- CHARRED OCTOPUS**  
panzanella salad, cherry tomato, parmesan, balsamic reduction ~ 14
- LAMB LOLLIPOPS\***  
balsamic peach glaze, summer slaw ~ 15
- SMOKED CHICKEN & CHIVE POTSTICKER**  
smoked chicken, gouda, cheddar ~ 9
- OKRA FRIES** buttermilk fried okra, jalapeno aioli ~ 7
- LOBSTER & SHRIMP SPRINGROLLS** maine lobster, savoy cabbage, sweet chili ~ 12
- TUNA TOWER\*** tuna tartare, crab salad, avocado, wonton chips, spiced citrus aioli, cilantro oil ~ 16
- YELLOWTAIL SERRANO\***  
cilantro, yuzu soy ~ 16
- SALMON CARPACCIO\***  
truffle, cilantro oil, pickled wasabi ~ 16
- CALAMARI** bird chiles, cherry tomato, parmesan, jalapeno aioli, marinara ~ 10
- BAKED BRIE** fig compote, baked apples, pecan dust, bacon, baguette ~ 10
- MUSSELS MARINIÈRE**  
P.E.I. mussels, white wine, bacon, tomatoes, basil, crostini ~ 12
- WAGYU SLIDERS**  
nueske's bacon, white cheddar, caramelized onions, b&b pickles, brioche bun ~ 12
- DUCK FRIED RICE**  
roasted duck, peas, corn, chives ~ 12

## LUNCH

### SALAD

- CAESAR SALAD** romaine, anchovies, red onion, bacon, shaved parmesan, croutons ~ 8
- BEET & BURRATA SALAD**  
golden beets, arugula, cherry tomato, balsamic glaze, pecan dust ~ 10
- LITTLE GEM LETTUCE** cherry tomato, radish, cucumber, crispy chickpea, honey-basil vinaigrette ~ 8
- SMOKED SALMON COBB**  
smoked salmon, gem lettuce, arugula, heirloom tomato, avocado, feta, eggs, bacon, cucumber, apple cider vinaigrette ~ 15
- ASIAN CHICKEN SALAD**  
teriyaki chicken, kalera crunch, arugula, cabbage, mandarin orange, heirloom tomato, cucumber, radish, crispy wonton, walnuts, sesame peanut vinaigrette ~ 15

SALAD ADD ON  
salmon\* \$10 | shrimp \$8 | chicken \$6

### PASTA

- SHRIMP CARBONARA** spaghetti, pancetta, english peas, parmesan ~ 18
- SHORT RIB BOLOGNESE**  
parmigiano, basil ~ 17
- SEAFOOD LINGUINE** squid ink pasta, shrimp, clams, mussels, cherry tomato, basil, parmesan, breadcrumbs ~ 18
- CACIO E PEPE** tagliolini, grana padano, pecorina, cracked pepper, black truffle ~ 12
- DUCK RAGU** slow braised duck, tagliatelle, pecorino romano, heirloom tomato, basil ~ 16

### SUSHI LUNCH

- SUSHI & SASHIMI\*** 6PC sashimi, 3PC nigiri, salmon & avocado roll, bone marrow miso soup & ginger salad ~ 20
- SASHIMI\*** 9PC sashimi with bone marrow miso soup & ginger salad ~ 20

COMBO maki roll & 5PC nigiri\*  
with bone marrow miso soup or ginger salad  
CHOOSE ONE OF THE FOLLOWING ROLLS:

- CALI** crab salad, avocado, cucumber ~ 12
- TUNA\*** spicy tuna, cucumber, sesame oil, sriracha ~ 13
- CRUNCHEE\*** tempura flakes, masago, mayo, topped with shrimp, eel sauce ~ 14
- SHRIMP\*** tempura shrimp, cucumber, masago, eel sauce ~ 14

### ENTREE

- SHRIMP AND GRITS** shrimp, corn, okra, andouille sausage, bacon, heirloom tomatoes, stone ground grits ~ 18
- FISH & CHIPS** buttermilk fried snapper, fries, tartar, charred lemon ~ 18
- STÄGE BURGER\*** triple stack short rib chuck, white cheddar, caramelized onions, applewood smk bacon, brioche bun, fries ~ 15
- SMOKED LAMB CHEESESTEAK\***  
caramelized onions, peppers, provolone, cheddar, fries ~ 15
- TUNA CROISSANT MELT** albacore tuna salad, gruyere, tomatoes, eggs, b&b pickles, arugula, fries ~ 14
- PORK BELLY BLT** smoked pork belly, fried egg, bacon jam, arugula, tomato, pepper aioli, sourdough, fries ~ 15
- PRIME RIB FRENCH DIP\***  
sliced prime rib, caramelized onions, provolone, white cheddar, mozzarella, horseradish cream, au jus ~ 18
- YUZU BRAISED CHICKEN** fingerling potatoes, rainbow radish, turnips, charred lemon, yuzu herb jus ~ 18
- BLACKENED SALMON** garlic whipped potatoes, asparagus, lobster beurre blanc ~ 18
- BONE-IN PORKCHOP\*** berkshire tomahawk pork chop, whipped potato, braised mushroom, XO sauce ~ 32
- REDFISH & CRAWFISH ETOUFFÉE**  
blackened redfish, crawfish, dirty rice ~ 24
- RATATOUILLE** black garlic oil, red pepper porcini couli ~ 16

ADD a cup of soup,  
little gem lettuce, or caesar salad ~ \$4

### MAKI

- PHILLY\*** smoked salmon, avocado, cream cheese ~ 9
- SUPER CRUNCH\*** tempura shrimp, cucumber, topped with smoked salmon, avocado, masago, spicy mayo, tempura mix, eel sauce ~ 14
- DRAGON\*** tempura shrimp, cucumber, topped w/ avocado, sesame seeds, spicy mayo, eel sauce ~ 14
- SPIDER** lightly fried soft-shell crab, cucumber, spicy mayo, eel sauce, masago ~ 13
- YUMMY YUMMY\*** tuna, salmon, yellowtail, cream cheese, panko fried, spicy mayo, eel sauce, ponzu ~ 15
- RAINBOW\*** crab salad, cucumber, avocado, topped with tuna, salmon, yellowtail, shrimp, avocado ~ 15

## BRUNCH

- STAGE BLOODY MARY\*** ~ \$5  
smithworks vodka, house bloody mix, celery, olive, lime, half salt rim
- CHOOSE Tito's, Grey Goose, Ketel or Belvedere ~ \$8

SUNDAY MIMOSAS\* ~ \$5  
CHOOSE ONE OF THE FOLLOWING:

- traditional OJ
- peach
- grapefruit
- pineapple
- pomegranate
- lychee
- pointsettia
- kir royale

EGG PLATTER\* ~ \$13  
two eggs any style, bacon or sausage, toast, green salad, roasted potatoes | GF

EGGS BENEDICT\* ~ \$14  
toasted english muffin, poached eggs, canadian bacon, hollandaise, green salad, roasted potatoes

CRABCAKE BENEDICT\* ~ \$19  
toasted English muffin, poached eggs, fried crab cake, hollandaise, green salad, roasted potatoes

SMOKED SALMON BENNY\* ~ \$16  
toasted English muffin, poached eggs, smoked salmon, tomato, avocado, hollandaise, green salad, roasted potatoes

HAM & CHEESE OMELETTE ~ \$13  
ham, white cheddar, gruyere, green salad, roasted potatoes | GF

LOBSTER OMELETTE ~ \$21  
poached lobster meat, roasted red peppers, spinach, gruyere, cheddar, green salad, roasted potatoes

CRÈME BRÛLÉE FRENCH TOAST ~ \$14  
creme brulee battered brioche, vanilla bean cream, candied walnuts, strawberry compote, powdered sugar

PANCAKES ~ \$14 CHOICE OF:  
buttermilk | blueberry | banana | red velvet

FRIED CHICKEN BISCUIT ~ \$13  
buttermilk fried chicken, southern style biscuit, country sausage gravy, white cheddar, bacon crumble, green salad, roasted potatoes

CRAWFISH HASH ~ \$15  
fried softshell crab, cajun crawfish, peppers, onions, potatoes, sunny side-up egg, lobster beurre blanc, green salad

## BRUNCH À LA CARTE

- Butter Croissant ~ \$3  
honey, sweet creme
- Bowl Of Fruit ~ \$5
- Stone Ground Cheddar Grits ~ \$4

- Applewood Smk Bacon ~ \$4
- Chicken Apple Sausage ~ \$4
- Sausage Patty ~ \$4
- Turkey Bacon ~ \$4

- Biscuits & Gravy ~ \$7
- Two Eggs\* ~ \$4
- Roasted Potatoes ~ \$4
- Brunch Side Salad ~ \$4

- Single Pancake ~ \$4
- French Toast (2) ~ \$8
- Toast ~ \$2
- GF Toast ~ \$2

\*CONTAINS RAW INGREDIENTS OR SERVED UNDERCOOKED \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.