DINNER MENU

HONEY MOON BISCUITS Beetroot Butter & Honey	II
EAST COAST OYSTERS* (GF) Yerba Mate Smoke, Lemongrass Mignonette, Cilantro, Shallot Ash	17
PARMIGIANO TRUFFLE FRITES (GF) Parmigiano Reggiano, Truffle, Side Truffle Aioli	16
FRIED OKRA (GF) Togarashi Spice, House Made Special Sauce and Comeback Sauce, Micro Cilantro	14
CRAB HUSHPUPPIES Hushpuppy, Lobster, Crab, Lemon, Shallot, Celery, Avocado Remoulade	26
GRILLED BRASSICAS (GF) Broccolini, Fennel, Brussel Sprouts, Lemon, Parmigiano Reggiano Chili Crunch	18
FALL HARVEST SALAD (GF) Baby Kale, Golden Beets, Orange Segments, Whipped Goat Cheese, Honey Apple Cider Vinaigrette, Five Spice Walnuts	17
HEIRLOOM TOMATO AND BURRATA Extra Virgin Olive Oil, Pistou, Side Toasted Sourdough	19
GRILLED CHICKEN CAESAR Pistou Chicken Paillard, Romaine, White Anchovies, Bacon, Fried Capers, Citrus Panko, Parmesan Tuille	25
CHEF CURATED CHEESES White Truffle Tapenade, Honeycomb, Grilled Bread	32
CIDER GLAZED CRISPY PORK BELLY (GF) Crispy Pork Belly, Cider Glaze, Napa Cabbage, Brown Butter Apples, Pickled Mustard Seeds	35
RED THAI CURRY MUSSELS () PEI Mussels, Thai Red Coconut Curry, Squid Ink Pasta, Napa Cabbage, Crispy Rice Noodles, Cilantro	35
XOXO GRITS Seared Trio Scallops, Stone Milled Grits, XO Sauce, Crispy Garlic, Pea Tendrils Add Black Tuffle (19)	39
HONEY MOON BURGER & FRITES* Wagyu Smash or Plant Based Patty, American Cheese, Special Sauce, Onion, Tomato, Lettuce, House Pickles Add an Egg (2), Avocado (3), or Bacon (3)	25
SEOUL HOT FRIED CHICKEN OR MUSHROOMS* (GF) Fried Chicken or Fried Lion's Mane Mushrooms, Chili Oil, Comeback Sauce, Ginger Garlic Rice, Herb Salad	32
STEAK* (GF) Toz Koji Dry Aged Hanger, Miso Mustard Butter, Mashed Potatoes Add Black Tuffle (19)	5 I

 $[*]Consuming \ raw \ or \ undercooked \ meat, poultry, seafood, shell fish, or eggs \ may increase the risk of foodborne illness$

Honey Moon Plant Based Features

TEXAS PORTOBELLO Roasted Portobello, Miso Dashi, Kombu Noodles, Blistered Tomatoes, Basil, Fennel Shavings, Scallion Grass	27
BIG IRON GRITS Fried Lion's Mane, Nutritional Yeast, Shao Xing, Pea Tendrils, Crispy Garlic, Maldon Salt	39
HONEY MOON CANDIED SWEET POTATO Roasted Sweet Potato, Sauteed Asparagus, Apple Cider Reduction, Pickled Onions, Crispy Garlic, Cherville	29
SEOUL HOT FRIED MUSHROOMS* (GF) Fried Lion's Mane Mushrooms, Chili Oil, Comeback Sauce, Ginger Garlic Rice, Herb Salad	32
After Dinner	
PRIMO'S SORBET Gold Dusted Wild Berry Sorbet, Pop Rocks, Mint	10
Zero- Proof	
Golden Child Blackberry Clean Energy, Mint, Passion Fruit, Lime (All Proceeds Will Be Donated To The SIMMS Foundation!)	10
No Shade Hibiscus, Jalapeño, Lime, Grapefruit, Ginger Beer Add an extra kick!	9
La Mijita Tamarind, Lime, Agave, Soda, Spicy Salt Add an extra kick!	9

Plant Based for the Planet