RIVER CHIPS - $10
CHICKEN SKINS, VODKA CHIP STYLE, GRANCH

NOT A CARROT IN THE WORLD - $13
CHARGED CARROT, PRESERVED KUMQUAT, HERBED COCONUT SAUCE, PUFTED RICE GRANOLA

ROLL UP - $7
CORNMEAL BRIOSCHE, BLACK GARLIC BUTTER

STONE SOUP - SMRKT
CHEF’S WHIM

IN THE BELLY OF THE BEEF - $14
SMOKED BEEF BELLY, GREENS, FRESNO CANDIED CITRUS, PICKLED BEETS

ON MY WAY HOME - $16
MUSSELS, LEMON, BUTTER, WORCESTERSHIRE, CORNMEAL BRIOSCHE

JIVE TURKEY - $13
FRIED TURKEY WING, SPICY SORGHUM, SMOKED BENNE SEEDS, COLLARD STEM SLAW

HOUSE SALAD - $10
GREENS, DRESSING, SOMETHING CRUNCHY, MAYBE SOMETHING SWEET - ASK YOUR SERVER

LEAH’S CABBAGE - $10
SLOW ROASTED CABBAGE, PEPPER HONEY, SMOKED Sausage, PORK NECK BISQUE

OOO BABY I LIKE IT RAW - $12
OYSTERS W/ ACCOUTREMENTS AKA THE SAUCES

DOWN & DIRTY - $8
SLOW ROASTED CORN GRITS, SMOKED TURKEY STOCK, TURKEY MARMALADE

INNOCENT BYWATER - $32
SEASONAL FISH DISH

WABBIT SEASON - $24
SMOKED RABBIT COUNTRY CAPTAIN, GRITS, ALMOND RAISIN CRUMBLE, SHAVED CARROT, PARSLEY STEM VINF

QUAIL YEAH - $25
STUFFED QUAIL, SMOKED BRASSICA & BRIOSCHE STUFFING, SWEET POTATO BBQ, PICKLED RADISH

MUD ISLAND - $23
BLACKENED CATFISH, SMOKED CATFISH STEW, RICE GRITS, PICKLED FIELD PEA, CANDIED PEPPER

BEEF VOL.3 - SMRKT
BEEF FAT POACHED GRASS FED STEAK, HOUSE STEAK SAUCE, SEASONAL SIDE

ARThUR LOu - $9
TANG CUSTARD, OAT CRUST, GINGER MERINGUE, FRESH & DRY FRuIT

See server for our daily dessert selection

Bayhaven pledge is a 23% service fee on all orders that assists in supporting all of our staff (kitchen included) to have a livable wage and benefits. Tipping is not required, but always appreciated! Any tip left on the final bill will go directly to your server.
DRINKS

COCKTAILS

ROOTS - $14
SUTLER'S GIN, APEROL, CARROT CORDIAL, GINGER, BEET GASTRIQUE, LEMON, CELERY ROOT BITTERS

BLACK MAYBE - $14
GEORGE DICKEL TENNESSEE WHISKY, SMURNT BROWN SUGAR, BLACK MINT, GINGER, LEMON

SMOKE SUMN - $14
OLD OVERHOLT RYE, VANILLA BEAN DEMERARA, CREOLE BITTERS, PALO SANTO & CINNAMON BARK SMOKE, "SUMN SMOKED GARNISH"

CAROLINA GOLD COAST - $14
QUINN'S CAROLINA WHISKEY, CARDAMARO, CAROLINA GOLD RICE OGREAT, EGG WHITES, ANGO BITTERS

ESCO - $14
LUNAZUL REPOSADO TEQUILA, YELLOW CHARTREUSE, ILEGAL MEZCAL, GINGER, LEMON

NÉNÉ - $14
BACARDI RESERVA OCHO AGED RUM, CAMPARI, MACADAMIA FALERNUM, PINEAPPLE, LIME

ZODIAC PUNCH - $14
(CHANGES WITH THE SIGNS)

WINE

RED (GLASS/BOTTLE)

MAISON NOIR - "Q.P.P." PINOT NOIR
OREGON 2018 - $12 / $48

ULTRAVIOLET CABERNET SAUVIGNON
CALIFORNIA 2018 - $11 / $44

CRIOS MALBEC
ARGENTINA 2018 - $11 / $44

LOCATIONS CA RED BLEND
CALIFORNIA 2015 $12 / $48

WHITE/ROSÉ (GLASS/BOTTLE)

PRÜM "ESSENCE" RIESLING
GERMANY 2020 - $10 / $40

M McBRIDE SISTERS SAUVIGNON BLANC
NEW ZEALAND 2020 - $12 / $48

MAISON NOIR - “KNOCK ON WOOD” UNOAKED CHARDONNAY
OREGON 2020 - $12 / $48

DAVESTE CHARDONNAY
NORTH CAROLINA 2019 - $13 / $52

ROSEHAVEN ROSÉ
CALIFORNIA 2020 - $11 / $44

SPARKLING (GLASS/BOTTLE)

CAN XA ROSÉ
SPAIN NV - $9 / $45

CAN XA CAVA
SPAIN NV - $9 / $45

BEER

REPTAR JUICE - IPA,
26 ACRES BREWING CO. - $7

SOUR MONKEY - TRIPEL,
VICTORY BREWING CO. - $8

OBERON - WHEAT ALE,
BELL'S BREWERY - $6

LITTLE BIG THING - IMPERIAL IPA,
SIERRA NEVADA BREWING CO. - $8

DEAD GUY ALE - BOCK
ROGUE BREWING - $7

HELL OR HIGH WATERMELON - WHEAT BEER
21 AMENDMENT BREWERY - $6