



Starters

FRIED GREEN TOMATOES	7
Topped with pimento cheese and a sweet tomato jam.	
BRUSSEL SPROUTS	6
Goat cheese and bacon	
PIMENTO CHEESE DIP	10
Served with chips.	

Salads

Add shrimp 7; chicken 7; salmon 7

GARDEN SALAD	5
Fresh greens with tomato, cucumber, onion.	
CAESAR SALAD	8
Local Romaine tossed with croutons, Parmigiano cheese, and our Caesar dressing.	
HARVEST CHOP SALAD	9
Shaved fennel, arugula, crisp bacon, spiced raisins, tart apples, sharp Cheddar, and toasted pumpkin seeds all tossed in our apple butter vinaigrette.	

Sandwiches

THE CLASSIC	15
Laurel Springs beef, cheddar cheese, Applewood smoked bacon, lettuce, tomato, pickles, onion, ketchup, mustard, and mayonnaise.	
NASHVILLE HOT	13
Our fried chicken dipped in hot sauce served on a Kaiser roll with crisp lettuce, house pickles, and homemade blue cheese aioli.	
SHRIMP PO BOY	13
Fried shrimp with crisp lettuce, tomato, and our homemade remoulade.	
SOUTHERN PHILLY	16
Slow-cooked shaved beef tossed with sauteed peppers and onions topped with our house-made pimento cheese.	

Entrees

SHRIMP & GRITS	18
Cajun-style grits with bell pepper, bacon, and collard greens.	
SALMON WELLINGTON	26
Salmon layered with roasted tomato and spinach cream cheese, wrapped in a flaky pastry dough, served with a red pepper risotto..	
CHICKEN POT PIE	18
Homestyle braised chicken breast pot pie, served inside a flaky puff pastry with whipped potatoes and chicken veloute.	
RIBEYE	30
12 oz Ribeye with garlic whipped mashed potatoes and a seasonal vegetable.	
PORK LOIN	20
Oven-roasted local pork loin, savory mashed sweet potato, braised collard greens, topped with caramelized apples and a sweet bourbon mustard reduction.	
WAGYU FILET AU POIVRE	34
Pan-seared black pepper crusted hand-cut 6oz filet served with classic sauce Diane, whipped potatoes and brown butter green beans.	



Desserts

CARROT CAKE Buttermilk drizzle	6
KEY LIME PIE	8
CHEESECAKE Raspberry with white chocolate.	8
WEEKLY PIE SPECIAL Ask your server about this weeks pie special.	9

Cocktails

THE GRAZE MARGARITA Tequila, blood orange simple syrup, and lime juice	10
BOURBON FLIGHT McCauley's, Widow Jane, and John J. Bowman	14
LUXARDO MANHATTAN Maker's 46 and Luxardo Maraschino Liqueur finished with Bittercube craft bitters	10
KEY LIME PIE MARTINI Absolut Vanilla, sweetened Key Lime, and cream	10
BLOOD ORANGE MULE House vodka, blood orange simple syrup, Gosling's Ginger beer	9
THE HONEY BADGER Knob Creek is infused with honey, lemon, and chipotle peppers. Served up with a sugar/salt rim	10

A 20% gratuity will be charged to groups of 8+.