



APPETIZERS

BRUSSEL SPROUTS Goat cheese and bacon.	6
PIMENTO CHEESE DIP Served with chips.	8
SPINACH DIP Served with chips.	8
FRIED OYSTERS Served with cajun remoulade.	8
DEVEILED EGGS Bacon and cheddar.	8

SALADS

Add: Salmon 7, Chicken 7, Shrimp 7

GARDEN SALAD Fresh greens topped with tomato, onion and cucumber.	5
CAESAR SALAD Wedge style romaine, Parmigiano cheese, croutons and topped with our Caesar dressing.	8
GRAZE BERRY SALAD Mixed greens tossed with a mixed berry balsamic vinaigrette topped with Bleu cheese, bacon, golden raisins, fresh strawberries, and candied pecans.	9

HOUSE SPECIALTIES

THE CLASSIC BURGER 8oz burger topped with cheddar cheese, lettuce, tomato, onion and pickle. Served with fries. <i>Add bacon \$1.</i>	12
PORTOBELLO SANDWICH Herb marinated portobello cap, lettuce, tomato, and goat cheese. Served with fries.	14
NASHVILLE HOT Our fried chicken dipped in hot sauce served on a Kaiser roll with crisp lettuce, house pickles, and homemade blue cheese aioli. Served with fries.	13
SHRIMP ETOUFFEE Cajun style shrimp over rice.	18
SHRIMP AND GRITS Argentinian shrimp in housemade BBQ sauce over stone ground grits.	22

PRIME RIB SPECIAL

Available Thursday, Friday, and Saturday only!

12OZ PRIME RIB CUT with your choice of two sides	34
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ENTREES

All entrees are served with your choice of two (2) sides

8OZ FILET	34
4OZ PETITE FILET	18
10OZ PORK CHOP	18
7OZ FAROE ISLAND SALMON	26
BRINED & FRIED BONELESS CHICKEN	18
BACON WRAPPED MEATLOAF Topped with roasted tomato jam.	18

SIDES

ROASTED GARLIC MASH

BAKED POTATO

Choose to have it loaded for an additional \$1.

SWEET POTATO MASH

BATTERED FRIES

COLLARD GREENS

SEASONAL VEGETABLE



DESSERT

CARROT CAKE Our house made carrot cake with cream cheese filling and buttermilk drizzle.	9
CHOCOLATE CAKE Decadent layered chocolate cake with chocolate icing.	9
CHEESECAKE	9
SEASONAL COBBLER Served with vanilla ice cream.	9

07-13-2021

20% gratuity will be automatically added to parties of 8 or more.

