



Graze On Main

CASUAL SOUTHERN DINING

APPETIZERS

- HUMMUS PLATTER. 20**
Fresh cut vegetables and pita with hummus dip
- MARGARITA FLATBREAD. 15**
Seasoned flatbread coated with a red marinara sauce and topped with mozzarella and basil
- FIG & PROSCIUTTO FLATBREAD. 20**
Seasoned flatbread topped with figs, goat cheese crumbles, prosciutto and drizzled with a balsamic glaze
- BBO CHICKEN FLATBREAD. 17**
Seasoned flatbread coated with BBQ sauce and topped with grilled chicken, red onions, bacon and mozzarella cheese
- PIMENTO CHEESE DIP. 11**
Warm house made pimento cheese dip served with your choice of fresh cut vegetables, pita chips or flour tortilla chips.
- SOUTHERN FRIED OYSTERS. 15**
Hearty portion of delicate fried oysters served on a bed of spring mix with sides of remoulade and cocktail sauce
- FRIED GREEN TOMATOES. 16**
Thinly sliced green tomatoes, lightly battered and fried to a gold brown. Served over spring mix and come with cajun ranch and pimento cheese.

SOUP & SALADS

- SOUP. 6 CUP | 8 BOWL**
Ask your server about our current selections!
- KALE SALAD. 7 HALF | 13 FULL**
Kale leaves topped with bleu cheese crumbles, sliced strawberries, pecans and balsamic vinaigrette
- WEDGE SALAD. 8 HALF | 12 FULL**
Iceberg wedge topped with diced tomatoes, bacon crumbles, bleu cheese crumbles, ranch dressing and balsamic glaze drizzle
- GRILLED CEASAR SALAD. . . 6 HALF | 11 FULL**
Romaine halves grilled and topped with shredded parmesan, croutons and Caesar dressing
- COBB SALAD. 8 HALF | 15 FULL**
Iceberg and Romaine mix, diced tomato, bacon crumbles, shredded cheese and onions with Green Goddess dressing
- DRESSINGS:**
Buttermilk Ranch, Italian, Balsamic Viniagrette, Champagne Viniagrette, Bleu Cheese, Caesar or Green Goddess
- Add Chicken 7, Shrimp 8, or Salmon 9 to any salad
- ** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**.**
- 20% Gratuity added to parties of 6 or more





ENTREES

COUNTRY FRIED CHICKEN. 21
Hand breaded and seasoned cutlets lightly fried and comes with a choice of brown gravy or sawmill pepper gravy. Served with two sides

BONE-IN PORK CHOP. 25
Bone-in pork chop seasoned and fried to perfection topped with onion gravy and served with two sides

LAMB CHOPS. 38
frenched lamb chops that are herb marinated, grilled and served with a side of cherry glaze. Comes with choice of two sides

***8OZ FILLET.** 38
Seared and finished with our own truffle steak butter

***12OZ NEW YORK STRIP.** 42
Seared and finished with our own truffle steak butter

SHRIMP-N-GRITS. 25
Grilled and blackened shrimp over cheese grits with a savory gravy, peppers, onions and andoullie sausage. Served with one side.

***GRAZE BURGER.** 17
Lettuce, tomato, onion , cheddar cheese and bacon on a brioche bun (gluten free burn available on request). Served with one side.
**Substitue a GF bun, black bean or beet based patty + \$1

LEMON ALFREDO LINGUINE. 23
Tossed with spinach & peas, with a protein choice of chicken or shrimp. Served with one side.

VEGETABLE PLATE. 15
Choice of three sides

FISH OF THE DAY. MARKET PRICE
ask your server about our rotating selection and preparation of fish

SIDES (\$5 EACH)

- GRILLED ASPARAGUS
- SAUTEED BROCCOLINI WITH SHALLOTS AND GARLIC
- OVEN ROASTED CAULIFLOWER FLORETTES
- HALF SALAD OR SOUP CUP AVAILABLE FOR AN ADDITIONAL \$2.
- GARLIC MASHED POTATOES
- SAUTEED CARROTS
- CHEESY GRITS
- BRAISED BRUSSEL SPROUTS
- FRENCH FRIES

DESSERTS

CARROT CAKE. 10
Two layers of our carrot cake split with house-made cream cheese frosting and drizzled with a buttermilk glaze

CHOCOLATE TORTE. 9

CHEESECAKE. 9

COOKIE AND ICE CREAM SUNDAE. 7

