



GRAZE

O N M A I N

APPETIZERS

CHARCUTERIE BOARD 23

Our exquisite selection of curated Salami, Prosciutto, and Chorizo, with Smoked Gouda, Fontina, and Havarti cheeses served along side our Tomato Jam, Creole Mustard, and baked Crostini's.

BBQ CHICKEN FLATBREAD 21

Tender grilled chicken, tangy barbecue sauce, onions, melted mozzarella, and bacon on a crispy golden-brown crust.

FIG & PROSCIUTTO FLATBREAD 21

A delicate, thin crust topped with luscious figs, creamy goat cheese, thinly sliced prosciutto, and a sprinkle of fresh arugula and a drizzle of balsamic glaze.

CAPRESE SALAD 18

Fresh Tomato, Basil, and Creamy Mozzarella, artfully drizzled with Extra Virgin Olive Oil (EVOO) and a delightful balsamic reduction.

LOADED BRUSSEL SPROUTS 16

A mouthwatering combination of crispy bacon, goat cheese crumbles, and a drizzle of tangy balsamic glaze.

FRIED GREEN TOMATOES 17

Thinly sliced, perfectly fried unripe tomatoes coated in seasoned cornmeal and flour, accompanied by a zesty house-made Cajun Ranch & our own Tomato Jam.

ARANCINI 17

Risotto is transformed into four golden fried rice balls boasting a molten center of gooey cheese, diced ham, and peas.

SALADS & SOUP

SOUP DU JOUR 6 CUP | 8 BOWL

GRAZE SALAD 6 HALF | 13 FULL

Vibrant spring mix of fresh greens, juicy tomatoes, crisp cucumbers, and a generous sprinkling of shredded cheese complemented by our House-Made Ranch.

THE WEDGE 8 HALF | 13 FULL

Iceberg wedge topped with diced tomatoes, bacon crumbles, bleu cheese crumbles, ranch dressing and balsamic glaze drizzle.

CHOPPED CAESAR 6 HALF | 12 FULL

Chopped Romaine, Croutons, Grated Parmesan, and Caesar dressing.

COBB SALAD 8 HALF | 15 FULL

Chopped Iceberg and Romaine, artfully combined with hardboiled egg, creamy avocado, diced tomatoes, savory bacon crumbles, shredded cheese, onions, and finished with our signature Green Goddess dressing.

ADD PROTEIN . . . CHICKEN 7 SHRIMP 8 SALMON 9

Searred or Blackened

DRESSINGS:

Buttermilk Ranch, Italian, Balsamic Vinaigrette, Champagne Vinaigrette, Bleu Cheese, Caesar, or Green Goddess.

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

22% Gratuity added to parties of 6 or more!
(*Gluten Free Items*)

MAINS

Dinner Rolls & Butter are complimentary with an Entree – All Mains come as described – no substitutions please

LAMB CHOPS 48

Succulent duo of Hand-Cut Frenched Lamb Chops, lovingly marinated in fragrant herbs, expertly grilled to perfection, served over Mashed Potatoes and accompanied by the Vegetable of the Day and a delightful side of cherry glaze.

*EDITH'S 6OZ FILET MIGNON 44

Our 6oz Center-Cut Filet, meticulously seared to perfection, and elegantly finished with our signature truffle steak butter. Accompanied by Mashed Potatoes and the Vegetable of the day.

STEAK FRITES 33

Showcasing an 8oz marinated sirloin cooked to perfection, accompanied by a side of truffle-infused fries, delicately coated with Parmesan cheese, covered in our own chimichurri sauce.

BONE-IN PORK CHOP 33

10oz Frenched-Cut Bone-In Pork Chop, expertly seasoned and fried to perfection, served over Rice Pilaf, paired with the Vegetable of the Day then crowned with a delectable onion gravy.

BLACKENED RED SNAPPER 30

Oven Roasted Filet, exquisitely prepared and served atop a bed of flavorful Rice Pilaf, accompanied by the Vegetable of the day and a tantalizing homemade Italian Salsa Verde.

COUNTRY FRIED CHICKEN 28

Delectable Hand Breaded and Seasoned Cutlets, lightly fried to perfection, served with Mashed Potatoes, and the Vegetable of the Day. Comes with your choice of luscious brown gravy or zesty sawmill pepper gravy.

PRESIDENTIAL SHRIMP-N-GRITS 27

A Perfect blend of Grilled and Blackened Shrimp served over creamy cheese grits, accompanied by a savory gravy, sautéed peppers, onions, and delectable andouille sausage.

LEMON ALFREDO LINGUINE 27

Linguine pasta, skillfully tossed in a luscious Alfredo sauce infused with lemon, garnished with freshly grated Parmesan cheese and comes with your choice of Chicken or Shrimp, Seared or Blackened

FRIED PORTABELLA PASTA PRIMAVERA 26

Featuring golden-brown fried portabella mushrooms, spinach, tomatoes, cucumbers, and peppers over penne pasta in a creamy tomato basil sauce.

*GRAZE BURGER 21

8oz Beef Patty, expertly cooked to your liking, accompanied by a combination of crispy Applewood smoked bacon, fresh lettuce, ripe tomato, and savory onion, all topped with your choice of Cheddar, Swiss, or American cheese. Paired with our Truffle Fries and house-made Burger Sauce on the side.

**Substitute a GF bun, black bean or beet based patty + \$1

DESSERTS

CARROT CAKE 11

Savor our famous Double Layer Cake, split with house-made cream cheese frosting, and drizzled with a heavenly buttermilk glaze.

PEACH COBBLER 11

Served with Vanilla Icecream

CHEESECAKE 9

Plain, Resse's Peanut Butter, Chocolate, Raspberry, and Strawberry.

SALTED CARAMEL VANILLA CRUNCH CAKE 9

ADDITIONAL SIDES

TRUFFLE INFUSED PARMESAN FRITES 6

RICE PILAF 5

FRIED BRUSSEL SPROUTS 6

VEGETABLE OF THE DAY 5

CHEESY GRITS 5

MASHED POTATOES 5