



GRAZE ON MAIN

SUNDAY LIMITED MENU

Appetizers

SOUP DU JOUR 6 CUP | 8 BOWL

FRIED PICKLES 11

CRISPY DILL PICKLE PLANKS, LIGHTLY BREADED AND FRIED UNTIL GOLDEN BROWN, SERVED WITH A SIDE OF HOUSE-MADE RANCH.

WINGS (6) 14 | (10) 18

JUMBO BREADED CHICKEN WINGS MADE TO ORDER. YOUR CHOICE OF PLAIN, BBQ, BUFFALO OR OUR SIGNATURE NASHVILLE HOT HONEY. COMES WITH A SIDE OF RANCH OR BLEU CHEESE

LOADED BRUSSEL SPROUTS 16

A MOUTHWATERING COMBINATION OF FRIED BRUSSELS, CRISPY BACON, GOAT CHEESE CRUMBLES, AND A DRIZZLE OF TANGY BALSAMIC GLAZE.

CAPRESE SALAD 18

FRESH TOMATO, BASIL, AND CREAMY MOZZARELLA, ARTFULLY DRIZZLED WITH EXTRA VIRGIN OLIVE OIL (EVOO) AND A DELIGHTFUL BALSAMIC REDUCTION,

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

Mains

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.

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

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.

****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 CHEDDAR, SWISS, OR AMERICAN CHEESE. PAIRED WITH OUR TRUFFLE FRIES AND HOUSE-MADE BURGER SAUCE ON THE SIDE.

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.

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

Salads

GRAZE SALAD 6 HALF | 12 FULL

VIBRANT SPRING MIX OF FRESH GREENS, JUICY TOMATOES, CRISP CUCUMBERS, AND A GENEROUS SPRINKLING OF SHREDDED CHEESE COMPLEMENTED BY OUR HOUSE-RANCH.

CHOPPED CAESAR 6 HALF | 12 FULL

CHOPPED ROMAINE, SERVED WITH GRATED PARMESAN, CROUTONS AND CAESAR DRESSING

DRESSINGS:

BUTTERMILK RANCH, ITALIAN, BALSAMIC VINAIGRETTE, CHAMPAGNE VINAIGRETTE, BLEU CHEESE, CAESAR OR GREEN GODDESS

ADD PROTEIN CHICKEN 7 SHRIMP 8 SALMON 9

SEARED OR BLACKENED

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

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**

22% GRATUITY ADDED TO PARTIES OF 6 OR MORE