



SOUP & SALADS

ADD SALMON \$15 | CHICKEN \$10 | SHRIMP \$13

CHEF'S SOUP DU JOUR 6 CUP | 9 BOWL

ASK YOUR SERVER ABOUT CHEF'S DAILY SOUP

GRAZE 12

MACERATED BERRIES, GOAT CHEESE, SPICED PECANS
PICKLED ONION, RASPBERRY VINAIGRETTE

CAESAR 11

HEART OF ROMAINE, FOCACCIA CROUTONS
GRATED PARMESAN, CAESAR DRESSING

WEDGE 12

ICEBERG LETTUCE, CANDIED HOUSE BACON
TOMATO, PICKLED ONION, BLUE CHEESE DRESSING

SHAREABLES

CRISPY BRUSSELS SPROUTS 12

HOUSE BACON, GOAT CHEESE, POT LIQUOR

CITRUS GRILLED SHRIMP 15

CREAMED CORN, PICKLED PEPPERS

CRAB HUSHPUPPIES 14

SWEET CORN, SCALLION, GRAZE SAUCE

*TUNA TACOS 17

WONTON SHELL, PONZU, GINGER SEAWEEED SALAD
SWEET SAMBAL AIOLI

SANDWICHES

VEGGIE PATTY \$2 | GLUTEN FREE BUN \$2 | BACON \$3

*GRAZE BURGER 17

SMASH PATTY, WHITE AMERICAN, LTO, PICKLES
GRAZE SAUCE, HOUSE MADE BUN, WITH FRIES

*TRIPLE "B" BURGER 18

BOURBON BBQ, BLUE CHEESE, BACON JAM
PICKLED JALAPENOS, HOUSE MADE BUN, WITH FRIES

FRIED CHICKEN SANDWICH 16

LTO, PICKLES, HONEY MUSTARD
HOUSE MADE BUN, WITH FRIES

MAINS

RIGATONI ALA TOSCANA 26

ITALIAN SAUSAGE, BUTTERNUT SQUASH, TRUFFLE
KALE, ROSEMARY & SAGE CREAM

PRESIDENTIAL SHRIMP & GRITS 28

CHEDDAR GRITS, HOUSE BACON, POBLANO PEPPER
SMOKED TOMATO GRAVY

*PAN SEARED SALMON 34

CIOPPINO STEW, LUMP CRAB, SHRIMP, JASMINE RICE
FOCACCIA

COUNTRY FRIED CHICKEN 30

FRIED CHICKEN, MASHED POTATO, BRUSSELS SPROUTS
EDITH GRAVY

*MUSTARD GRILLED PORK CHOP 32

CHEDDAR GRITS, BROWN SUGAR COLLARD GREENS
HOUSE BACON, POT LIQUOR

*STEAK EDITH 45

6OZ FILET MIGNON, ROASTED CARROTS, EDITH GRAVY
GARLIC MASHED POTATOES, CRISPY ONIONS

DESSERTS

CHOCOLATE POT DE CREME 10

MACERATED BERRIES, BISCOTTI

CHEF'S BROWNIE SUNDAE 11

VANILLA ICE CREAM, CARAMEL, PECANS, CHERRY

SIGNATURE CARROT CAKE 13

PECAN BUTTERCREAM, BUTTERMILK GLAZE