



DINNER

CHILLED SMALL PLATES

- Deviled “Egg-perience”** | where you construct your own, pickled *vegetables, bacon* jam, black pepper **12.**
- Beet Salad** | pomegranate molasses, red wine vinegar, *goat cheese, mint* **10.**
- *Oysters** | daily selection **3ea.**
- *Grilled Oysters** | garlic butter, hot sauce **4ea.**
- Need a bump? Caviar** | cheese cracker **10.**

HOT SMALL PLATES

- **BBQ Shrimp**** | *jumbo, lemon pepper*, grilled, bbq sauce, garlic roll **16.**
- Twice Smoked Pork Belly** | pickled red onion, mustard bbq sauce **14.**
- Fried Heirloom Okra** | bbq spices, okra “caviar”, ranch dressing, *lemon*, hot sauce **10.**
- Smoked Chicken Wings** | *“true” red velvet waffle, pecans*, smoked maple syrup, whipped butter **16.**

ENTRÉES

- *Blackened Salmon** | *stone ground grits*, jalapeno creamed corn **28.**
- Smoked Half Chicken** | baked mac ‘n cheese, cucumber salad, cranberry bbq sauce **24.**
- Hot Honey & Pineapple Glazed Ribs** | *sea island red peas* “baked beans style” **28.**
- *Grillroom Burger** | caramelized onion, gruyere cheese, black pepper mayo, fries **21.**
- *Delmonico Ribeye** | coffee rubbed, black truffle potato gratin, asparagus, truffle butter **46.**

DESSERTS

- Bananas Foster Cheesecake** | flambe banana, whipped cream, crispy plantain **10.**
- Matilda’s Chocolate Mousse Cake** | whipped cream **8.**

All Original Artwork of Chef Todd Richards & Cookbooks are for Sale on Premise.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Restaurant Design by Gloria Richards of Richards Hospitality