

APPETIZERS

Spinach & Artichoke Dip	12
Served with house-fried tortillas chips, Pico de Gallo, and sour cream.	
Fried Green Tomatoes	14
Green tomatoes fried and topped with a pickled medley of okra, tomatoes, red onions, capers, cucumber, bacon, and feta cheese, then finished with our house-made sauce.	
“E” Wings	14
Battered wings tossed in “E’s” signature sauce then fried.	
Shrimp Fried Rice	13
Basmati rice stir fried with peppers, onions, and gulf shrimp with an Asian flair.	
Street Corn	10
Crisp cucumbers and grilled corn topped with parmesan cheese, sour cream and fresh parsley.	
Baltimore Crab Claws	16
Fried or sauteed.	

SOUP & SALADS

Potato Soup	8
Served with cheddar cheese, chives, and bacon crumbles.	
Grilled Caesar	17
Grilled romaine hearts drizzled with Caesar dressing, Topped with cornbread croutons and shaved parmesan.	
House Chopped	16
Cheddar cheese, red onion, pickled okra, cherry tomatoes, and bacon with choice of dressing.	

A side salad can be substituted for a side for an additional \$4 or added to any entrée for an additional \$9.

PASTA

Classic Parmesan Alfredo	20
Add: Chicken 8 Shrimp 12	

SIDES

5

French Fries • Baked Mac & Cheese • Greens of Colour
Sweet Potato • Baked Potato • Grilled Asparagus
Gouda/Cheddar Cheese Grits
Cream Spinach • Basmati Rice • Cornbread Dressing

9

Side Caesar Salad • Side House Salad

DRINKS

Soft Drinks 3	S. Pellegrino Sparkling/1 liter 9
Tea 3	Acqua Panna Stillwater/1 liter 9
Lemonade 3	Source Still or Sparkling/11.5 oz 5

ENTREES

Roasted Chicken	26
Seasoned half chicken served with cornbread dressing.	
Ribeye**	42
12-oz center cut grilled steak cooked to your liking.	
Oxtails	41
Stewed for hours and served over Basmati rice.	
Lamb Chops**	38
Herb-crusted and seared lamb medallions with horse-radish cream sauce.	
Artic Char	37
North Pacific cold water raised fish similar to salmon but lighter. Lemon-herb grilled to perfection.	
Stuffed Flounder	32
Flounder stuffed with Chesapeake Bay crab & topped with white wine-butter sauce.	
Fried Catfish Filets	20
Southern-fried catfish filet served with tartar sauce.	
Fried or Grilled Grouper	31
Deep fried or grilled grouper served on top of a white wine-butter sauce served with Gouda and cheddar-bacon southern grits and one additional side of your choice.	
Red Snapper	38
Whole gulf snapper, deep fried and covered in a sweet chili glaze.	
Pork Chop	28
Grilled and topped with a peach glaze.	

All entrees (unless otherwise indicated) are served with 2 sides
A side salad can be substituted for a side for an additional \$4.

SANDWICHES

Gavin’s Flaming Inferno Burger	28
Wagyu beef, venison, and bison blend topped with 151-rum infused cheese sauce. <i>Must be 21 or older to order.</i>	
The Flint Burger**	20
House-blend of Wagyu beef, venison, and bison. Served On a brioche bun with lettuce, tomato, onion & choice of cheese.	
Fried/Grilled Chicken Sandwich	15
Lettuce, tomato, and sweet-chili glaze on Texas Toast.	
Vegetarian Burger	16
House-made vegan patty served with lettuce, tomato and onion as well as vegan cheese.	

All sandwiches served with 1 side

DESSERTS

Georgia Peach Cheesecake	8
House-made with peach compote and graham cracker crumble.	
Bourbon Pecan Tart	10
Served with vanilla-bean ice cream.	
Chocolate Chip Cookie a la Mode	8
Warm chocolate chip cookie served with vanilla-bean ice cream & hot fudge sauce.	
Cake Fee	10
Fee charged for cakes and/or cupcakes brought into the restaurant.	

Customer Notice: We offer both a card and cash price on all goods or services. *Save when you pay with cash!* A 3% transaction fee is added to credit card payments.

For a party of 6 or more – 22% gratuity will be automatically added to your bill.

** Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has a food allergy. Not all ingredients are listed on the menu.