



APPETIZERS

Fried Green Tomatoes

Cornmeal breaded green tomatoes topped with marinated ahi tuna salad & roasted garlic Fresno Chile aioli **19**

Seafood Dip

Lobster & Shrimp in a creamy cheddar cheese blend, seerved with crostini **18**

Nashville Hot Chicken

Jumbo wings brined, lightly breaded, and tossed in Nashville Hot Chicken sauce **18**

Grilled Octopus

Hominy & potato hash topped with guava glazed octopus tentacle **21**

Mussels

Mussels in a white wine, lemon, garlic, dill butter sauce **19**

Calamari

Crisp tubes & tentacles with a lemon basil aioli **17**

Hushpuppies

Five jalapeno & cheddar hushpuppies with a chipotle aioli **9**

SOUP & SALADS

Soup de Jour

Please ask server for daily soup selection **10**

Harvest Salad

Spinach tossed in a bacon, apricot Southern Comfort vinaigrette. Topped with apricots, pumpkin seeds, pecans & goat cheese **18**

Salmon Salad

Pan seared salmon with grilled marinated yellow squash, zucchini, asparagus, pickled red onion & corn with a red pepper coulis **26**

Pear Crisp

Spinach, arugula blend, bleu cheese crumbles, pear, pecan granola, craisin & apple cider vinaigrette **17**

All but the Kitchen Sink

Shredded cabbage, carrot, yellow squash, zucchini, craisins, pecans, pumpkin seeds, pickled red onion, quinoa, bleu cheese crumbles, & house vinaigrette **18**

Southern Caesar

Crisp Romaine, parmesan, buttermilk caesar, croutons **12**

House Salad

Baby lettuce blend, tomatoes, cucumbers, red onion, bacon bits, boiled egg & colby jack cheese, croutons **11**

Add to any Salad

chicken 8, steak 10, tuna 12, shrimp 11, salmon 12



SANDWICHES

Sandwiches served with Choice of French Fries or Slaw Sub a House salad or Caesar for 4

Chicken Fried Steak Sandwich

Chicken fried steak, lettuce, tomato, white gravy on brioche bun **19**

Bless your Heart Burger

Half pound brisket burger, applewood smoked bacon, pimento cheese, lettuce, tomato & crisp onion straws on brioche bun **18**

Cock-a-doodle-doo

Crispy chicken breast, honey mustard, swiss cheese, applewood smoked bacon, lettuce & tomato on wheatberry bread **17**

BBAT

Brisket pastrami, applewood bacon, arugula, tomato, BBQ aioli, smoked gouda & avocado on brioche wheatberry bread **18**

ENTREES

Old Hickory

12oz ribeye hickory smoked, whipped garlic potatoes, mixed vegetables & pecan praline maitre d' hotel butter **42**

Rack of Lamb

Whipped pumpkin, vegetable medley **48**

Cedar Plank Salmon

Grilled on a cedar plank to add a hint of smoke, paired with an orange beurre blanc, grilled asparagus & roasted fingerling potatoes **38**

Shrimp N' Grits

Lemon cheddar grits in a andouille cajun sauce **36**

Southern Fish Fry

Cornmeal breaded catfish, white beans, slaw, jalapeno cheddar hush puppies & tartar sauce **25**

Seared Sea Scallops

Seared scallops with an apple cranberry chutney, butternut squash puree & vegetable medley **40**

Merlot Chicken

Grilled chicken breast, whipped garlic potatoes, sautéed spinach, mushrooms, bacon, onions & merlot cream sauce **35**

Chicken fried Chicken

Homestyle breading with white pepper gravy, whipped potatoes, vegetable medley **33**

Consumption of under-cooked meat, poultry, eggs or seafood may increase the risk of food-born illnesses. Alert your server if you have special dietary requirements. We reserve the right to add a 20% service charge to groups of 6 or more.

