



APPETIZERS

NASHVILLE HOT CHICKEN

Jumbo wings brined, lightly breaded, and tossed in Nashville Hot Chicken sauce 16

GUACAMOLE

Fresh avocados, lime, seasonings topped with pico de gallo, served with corn chips 14

FRIED GREEN TOMATOES

Cornmeal breaded green tomatoes topped with marinated crab salad & roasted garlic Fresno Chile aioli 18

GRILLED OCTOPUS

Hominy hash topped with mango glazed octopus tentacle 19

MUSSELS

Mussels in a white wine, lemon, garlic, butter sauce 16

HAY BALE

Thinly sliced onion lightly breaded served with a remoulade sauce 12

STEAK & BISCUIT

Buttermilk biscuit with blue cheese crumbles, grilled steak, bacon jam, & horseradish aioli 15

SOUP & SALADS

SEAFOOD GUMBO

Blend of local seafood, mahogany brown roux, okra, Cajun trinity & rice 9

STRAWBERRY PATCH

Mixed greens, sliced strawberries, goat cheese, pumpkin seeds, pecans, & Moscato Vinaigrette 17

SOUTHERN CAESAR

Crisp Roman with Buttermilk Caesar, croutons 11

PEAR CRISP

Spinach, arugula blend, bleu cheese crumbles, pear, pecan granola & apple cider vinaigrette 16

HOUSE SALAD

Baby lettuce blend, tomatoes, cucumbers, red onion, bacon bits, boiled egg & colby jack cheese, crutons 10

ADD TO ANY SALAD

Chicken 6, Steak 9, Tuna & Shrimp 11

SANDWICHES

Sandwiches served with Choice of One French Fries, Fried Okra or Slaw Sub House salad or Caesar for 2

BLESS YOUR HEART BURGER

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

NOT YOUR GRANDMOTHERS TUNA FISH

Iron skillet seared tuna on a croissant, avocado, grilled tomato, swiss cheese & lemon basil aioli 15

COCK-A-DOODLE-DOO

Crispy chicken breast, honey mustard, swiss cheese, applewood smoked bacon, lettuce & tomato on a butter croissant 17

ENTREES

RACK OF LAMB

Whipped sweet potatoes, vegetable medley 40

SOUTHERN FISH FRY

Cornmeal breaded catfish, slaw, navy beans, jalapeno cheddar hush puppies & tartar sauce 20

OLD HICKORY

12oz ribeye hickory smoked, whipped garlic potatoes, mixed vegetables & pecan praline maitre d' hotel butter 38

SHRIMP N' GRITS

Lemon cheddar grits in a andouille cajun sauce 29

SEARED SEA SCALLOPS

Seared scallops with an apple cranberry chutney, butternut squash puree & vegetable medley 33

MERLOT CHICKEN

Grilled chicken breast, whipped garlic potatoes, sautéed spinach, mushrooms, bacon, onions & merlot cream sauce 28

We are happy to split any item for you
* charge of 7 will apply *

Consumption of under-cooked meat, poultry, eggs or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements a 20% service charge will be added to parties of 6 or more