



APPETIZERS

Fried Green Tomatoes

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

Seafood Dip

Lobster & Shrimp in a creamy cheddar cheese blend, severed 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, butter sauce 16

Calamari

Crisp tubes & tentacles with a lemon basil aioli 14

Hushpuppies

Five jalapeno & cheddar hushpuppies with a chipotle aioli 9

SOUP & SALADS

Soup de Jour

Please ask server for daily soup selection 10

Strawberry Patch

Mixed greens, sliced strawberries, goat cheese, pumpkin seeds, pecans, & Moscato Vinaigrette 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 6, steak 10, tuna & shrimp 11, salmon 12

SANDWICHES

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

BBAT

Brisket, applewood bacon, arugula, tomato, BBQ aioli, smoked gouda, & avocado on brioche Texas toast 18

Bless your Heart Burger

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

Lobster Roll

Lobster with fresh dill, red onion, Dijon mustard, on a Hawaiian roll 19

Cock-a-doodle-doo

Crispy chicken breast, honey mustard, swiss cheese, applewood smoked bacon, lettuce & tomato on brioche Texas toast 17

ENTREES

Old Hickory

12oz ribeye hickory smoked, whipped garlic potatoes, mixed vegetables & pecan praline maitre d' hotel butter 40

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

Rack of Lamb

Whipped pumpkin, vegetable medley 45

Shrimp N' Grits

Lemon cheddar grits in a andouille cajun sauce 29

Southern Fish Fry

Cornmeal breaded catfish, white beans, slaw, jalapeno cheddar hush puppies & tartar sauce 22

Seared Sea Scallops

Seared scallops with an apple cranberry chutney, butternut squash puree & vegetable medley 39

Merlot Chicken

Grilled chicken breast, whipped garlic potatoes, sautéed spinach, mushrooms, bacon, onions & merlot cream sauce 30

Chicken fried Chicken

Homestyle breading with white pepper gravy, whipped potatoes, vegetable medley 29

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. We reserve the right to add a 20% service charge any table.

