



## *Appetizers*

- SEAFOOD DIP 17**  
Shrimp & lobster in a creamy cheddar dip with crostinis
- FRIED GREEN TOMATOES 18**  
Cornmeal breaded green tomatoes topped with marinated lobster salad & roasted garlic lemon basil aioli
- BLACK-EYE PEA HUMMUS 12**  
Black-eye peas blended with garlic herbs and spices & a extra virgin olive oil drizzle served with crustinis
- NASHVILLE HOT CHICKEN 16**  
Jumbo wings brined, lightly breaded, and tossed in Nashville Hot Chicken sauce
- GRILLED OCTOPUS 19**  
Hominy hash topped with mango glazed octopus tentacle
- MUSSELS 16**  
Mussels in a white wine, lemon, garlic, butter sauce
- HAY BALE 12**  
Thinly sliced onion lightly breaded served with a remoulade sauce
- STEAK & BISCUIT 15**  
Buttermilk biscuit with blue cheese crumbles, grilled steak, bacon jam, & horseradish aioli

## *Soup & Salads*

- SOUP DE JOUR 10**  
Please ask server for daily soup selection
- STRAWBERRY PATCH 17**  
Mixed greens, sliced strawberries, goat cheese, pumpkin seeds, pecans, & Moscato Vinaigrette
- SOUTHERN CAESAR 11**  
Crisp Roman with Buttermilk Caesar, croutons
- PEAR CRISP 16**  
Spinach, arugula blend, bleu cheese crumbles, pear, pecan granola & apple cider vinaigrette
- HOUSE SALAD 10**  
Baby lettuce blend, tomatoes, cucumbers, red onion, bacon bits, boiled egg & colby jack cheese, crutons  
ADD TO ANY SALAD
- Chicken 6, Steak 9, Tuna & Shrimp 11

## *Sandwiches*

Sandwiches served with Choice of One French Fries or Sub House salad or Caesar for 2

- BLESS YOUR HEART BURGER 18**  
Half pound brisket burger, pecan smoked bacon, pimento cheese, lettuce, tomato & crisp onion straws on brioche bun
- NOT YOUR GRANDMOTHERS TUNA FISH 16**  
Iron skillet seared tuna on a croissant, avocado, grilled tomato, swiss cheese & lemon basil aioli
- COCK-A-DOODLE-DOO 17**  
Crispy chicken breast, honey mustard, swiss cheese, applewood smoked bacon, lettuce & tomato on a butter croissant

## *Entrees*

- CEDAR PLANK SALMON 36**  
Grilled on a cedar plank to add a hint of smoke, paired with an orange beurre blanc, grilled asparagus & roasted fingerling potatoes
- RACK OF LAMB 40**  
Whipped pumpkin & vegetable medley
- SOUTHERN FISH FRY 20**  
Cornmeal breaded catfish, vegetable medley, white beans, jalapeno cheddar hush puppies & tartar sauce
- OLD HICKORY 38**  
12oz ribeye hickory smoked, whipped garlic potatoes, mixed vegetables & pecan praline maitre d' hotel butter
- SHRIMP N' GRITS 29**  
Lemon cheddar grits in a andouille cajun sauce
- SEARED SEA SCALLOPS 34**  
Seared scallops with an apple cranberry chutney, butternut squash puree & vegetable medley
- MERLOT CHICKEN 28**  
Grilled chicken breast, whipped garlic potatoes, sautéed spinach, mushrooms, bacon, onions & merlot cream sauce

\*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-born illnesses.  
Alert your server if you have special dietary requirements. We reserve the right to add a 20% service charge any table.