

Dinner Menu

Small Plates and Salads

Southern House Salad

Mixed Greens, Grape Tomatoes, Bacon, Cheddar, Pickled Red Onions, Sugared Pecans, and a Deviled Egg
Served with Buttermilk Ranch and Balsamic Dressings

Caesar Salad

Romaine, Shaved Parmesan, Cornbread Croutons, and House Made Caesar Dressing

Panzanella Salad

Toasted Bread, Tomatoes, Cucumber, Yellow and Red Bell Peppers, Red Onion, Fresh Basil, Capers
With Dijon Vinaigrette

Caprese Salad

Watermelon Salad (Seasonal)

Arugula, Watermelon, Feta, Fresh Mint, With Citrus Shallot Vinaigrette

Samosas-Pea and Potato, Served with Mango Chutney

Scotch Eggs with House Made Pickles and Lusty Monk Mustard

Mussels Steamed with White Wine and Garlic, Served with Crusty Bread

Lamb Meatballs with Raisin Pesto and Yogurt

Meatballs in Marinara

Trout Filet

Grilled Local Trout with Preserved Lemon Vinaigrette

Linguine with Spring Vegetables

Fresh Pasta, Vegetables, Cream, Shaved Parmesan, and Roasted Pine Nuts

Linguine Carbonara

Fresh Pasta, Bacon, Egg and Parmesan

Linguine with Kale, Lemon, Walnuts and Parmesan

Three Cheese Ravioli with Marinara and Pesto

Mushroom Ravioli with Olive Oil, Fresh Parsley, Garlic, Fresh Parmesan

Lobster Ravioli with Tomato Cream

Short Rib Osso Bucco with House Made Pappardelle

(Tax, Delivery/Service, Gratuity Not Included)

Our Favorite Dinners

Shrimp and HNG Andouille Sausage Over Charleston-Style Grits

Bulgogi Over Coconut Rice, with Soy Glazed Green Beans
Grilled Korean Style BBQ (Fire Meat)-Beef, Pork, or Chicken

Murg Makhani (Indian Butter Chicken) Over Rice with Raita and Naan
Chicken Breast Braised in Yogurt, Garam Masala, and Fenugreek

Low Country Boil

Shrimp, Kielbasa, New Potatoes, and Corn on the Cob, with Cocktail Sauce, Melted Butter, and Hush Puppies

Mixed Paella

Chicken, Chorizo, Shrimp, and Mussels

Moroccan Chicken Thighs Over Rice with Green Beans and Carrots in Charmoula
Herb Roasted Chicken with Lemon, Green Olives and Spanish Sherry

Chicken Marsala with Garlic Mashed Potatoes and Seasonal Vegetables

Chicken Piccata with Garlic Mashed Potatoes and Seasonal Vegetables

Entrées

Entrées Come with Your Choice of Two Sides, Bread & Butter

Beef Tenderloin from Hickory Nut Gap Farm
Served with Compound Butter, Blue Cheese Butter, or Chimichurri

Rack of Lamb (3 Chops Per Person) with Mint Chimichurri

Petite Tender (Beef Shoulder) from Hickory Nut Gap Farm
Served with Mushroom Bordelaise or Chimichurri

Local Trout Almondine Pan Fried in Brown Butter

Local Trout Fillet Seared and Served with Preserved Lemon Vinaigrette

Wild Caught Salmon Fillet
Grilled or Poached, Served with a Lemon Caper Dill Sauce

Pork Tenderloin
Pan Seared and Roasted, Served with Dijonnaise or Mango Chutney

French Cut Chicken Breast
Pan Seared and Roasted, Served with Beurre Blanc or Citrus-Shallot Glaze

Entrée Sides

New Potatoes with Olive Oil and Parsley, Garlic Mashed Potatoes, Macaroni and 3-Cheeses

Roasted Asparagus with Olive Oil, Lemon Zest, and Cracked Black Pepper, Honey Roasted Brussel Sprouts

Green Beans with Olive Oil, Salt & Pepper, Roasted Root Vegetables with Olive Oil & Lemon Zest

Roasted Zucchini, Squash, Grape Tomatoes with Olive Oil and Fresh Dill

(Tax, Delivery/Service, Gratuity Not Included)

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness