



Dietary Guide

CV - Can Be Made Vegan

CGF - Can Be Made Gluten Free

Please Notify Your Server of Dietary Considerations

STARTERS

BBQ Bacon Potato Skins 12 Crisp potato skins, sour cream, cheddar, bacon, BBQ sauce	CATFISH NUGGETS 12 Battered, lightly seasoned
FRIED CALAMARI 16 Crispy peppers, roasted Garlic Aioli	CRAB CAKES 25 Single Crab Cake
SPICY SALMON DIP (Chilled) 11 Salmon, bell peppers, jalapeno peppers, cream cheese	GUMBO 13 Chicken, andouille sausage, shrimp, rice
MAC & CHEESE BITES 10 Fried elbow macaroni, smoked gouda, and 4 more cheeses	BEIGNETS 9 Light, fluffy, and dusted with powdered sugar
EDAMAME (CV/CGF) 6.5 Steamed, lightly seasoned	SHRIMP & GRITS MARTINI 12 Shrimp, grits, bell peppers, cheese, bacon, chives

SOUPS, SALADS & BOWLS

Creamy Steak & Potato Soup Cup 7.0 Bowl 11.0
<i>We Feature Lettuce Grown in Peach County, in Local Bounti Greenhouses</i>
HOUSE SALAD (CV/CGF) 6, Entrée-11.0 Spring mix, tomato, red onion, cucumber, cheese, croutons
COBB SALAD Entrée (CV/CGF) 15.5 Crisp green leaf lettuce, spring mix, avocado, egg, bacon, tomato, red onion, cucumbers, cheese
CAESAR SALAD 6, Entrée-11.0 Baby romaine lettuce, parmesan cheese, caesar dressing, croutons
SUMMER BISTRO SALAD (CV/CGF) 14 Spring mix, strawberries, mandarin orange, grapes, feta cheese, pecans, raspberry vinaigrette
POWER BOWL (CV/CGF) 20 Quinoa, brown rice, corn, black beans, tomato, avocado cilantro lime vinaigrette, grilled portobello mushroom cap

Salad Dressings: Ranch, Italian, Thousand Island, Raspberry Vinaigrette, Cilantro Lime Vinaigrette, Balsamic Vinaigrette, Blue Cheese, Caesar, French

MAINS

SMOTHERED CHICKEN 24 Mashed potatoes, gravy, broccoli	FILET MIGNON (CGF) 42 52 6oz or 8oz Demi-glace, two signature sides
SHRIMP ÉTOUFFÉE 21 Blackened shrimp, roux, rice pilaf	FILET OSCAR (CGF) 50 59 6oz or 8oz - Crab, white wine butter sauce, asparagus, mashed potatoes
FRIED CATFISH 20 Served with two signature sides	RIBEYE STEAK (CGF) 45 60 12oz or 16oz - Mushroom sauce, two signature sides
GRILLED SALMON (CGF) 23 Lemon cream sauce, two signature sides	LAMB CHOPS (CGF) 51 Chargrilled, mint jelly, two signature sides
BOURBON GLAZED SALMON 28.5 Grilled salmon four shrimp, bourbon glaze, two signature sides	FRIED PORK CHOP 24 Portobello mushroom cream sauce, two signature sides
GUMBO 26 Chicken, andouille sausage, shrimp, rice	CHICKEN PARMESAN 23 Breaded chicken breast, penne pasta, marinara sauce
FRIED or BLACKENED SHRIMP 20 8 shrimp, two signature sides	SPICY CAJUN PASTA 25 Blackened chicken, peppers, andouille sausage, mushrooms, creamy cajun sauce
SHRIMP & GRITS 22 Grilled shrimp, stone ground grits, cheese, bell peppers etouffee sauce Loaded-Bacon, Chives, Cheese 24	ALFREDO PASTA 24 Grilled chicken, penne pasta, creamy parmesan sauce, broccoli
RED SNAPPER FILET (CGF) 22 Grilled, lemon caper sauce, two signature sides	

SALAD & ENTRÉE ADD-ONS (CGF)

Four Shrimp +6	Egg +2	Black Bean Patty +6
Salmon +12	Bacon +1	Andouille Sausage +4
Chicken +8	Onion +1	Portobello Mushroom Cap +6
Avocado +2		Extra Sauce +1

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SIGNATURE SIDES

ALL-NATURAL SKIN ON FRIES	4.5
BROCCOLI (CGF/CV) Add shredded cheese .50	4.5
RICE PILAF	4.5
BROWN RICE & QUINOA (CGF/CV)	4.5
MASHED POTATOES Loaded \$5.5 - Bacon, Cheddar, Chives, Sour Cream	4.5
GRITS with bell peppers and cheese Loaded \$5.5 - Bacon, Cheddar, Chives	4.5
Seasonal Vegetables	4.5

PREMIUM SIDES 5.5

HOUSE BAKED MAC & CHEESE	SUB FOR 1.0
ASPARAGUS (CGF/CV)	SUB FOR 2.5
LOADED BAKED POTATO	SUB FOR 2.5
BRUSSEL SPROUTS with BACON BITS	SUB FOR 2.5

DESSERTS

CHEESECAKE Fresh berries, caramel, and chocolate Shareable size \$12	8
ULTIMATE CHOCOLATE CAKE Three layers of chocolate, iced with chocolate ganache, fresh berries	9

18% Gratuity added to all parties of 6 guests or more
20% Gratuity added to all parties of 10 guests or more

Please be patient with the staff. All meals are prepared from scratch. Wait times for large parties may exceed 45 minutes. We take orders 4 guests at a time; prepared plates will be served to the table 4 at a time.