



“Grits” Onion Soup GFO Sweet yellow onions, beef broth, croutons, Swiss cheese	\$7
Vadouvan Portobello Flatbread V Grilled Naan, garlic, olive oil, ginger, spinach, tomato, Provolone, Swiss, Parmesan, cucumber, red onion, sweet Thai chili	\$10
Steamed Mussels GFO Garlic, caramelized onion, white wine, Gorgonzola cream, bacon, grilled ciabatta, parsley, crispy onion rings	\$12
Fried Green Tomato Napoleon* Pan seared shrimp, signature remoulade, parsley	\$11
Grits Fritters GF Cheesy asiago fried grits, tomato basil cream, house made chow chow	\$8
Ginger Soy Ahi Tuna* GFO Drunken teriyaki sauce, cucumber relish, wasabi aioli, crispy flatbread	\$14
Grits Martini* GF Creamy stone ground grits, pan seared shrimp, apple smoked bacon, shiitake mushroom cream, parsley	\$11
Southwest Spring Rolls V Black beans, charred corn, onions, peppers, water chestnuts, cilantro, pepper jack cheese, chili dipping sauce, house made chow chow	\$8
The Ultimate Iceberg Salad GFO Candied bacon, herb roasted tomato confit, house made Boursin, buttermilk bleu cheese dressing, balsamic syrup, grilled ciabatta	\$10
Spinach Salad GF Baby spinach & kale, charred corn, black beans, red pepper, cherry tomato, pepper jack, roasted poblano ranch, pork rind crumble	\$9
Arugula Salad V,GF Baby arugula & field greens, seasonal fruit, goat cheese, roasted sunflower seeds, tarragon citrus vinaigrette	\$9
“Grits” Caesar Salad GF Crisp romaine, creamy Caesar dressing, grits croutons, Parmesan Reggiano, asiago crisp, kalamata olive and roasted red pepper tapenade	\$8

\$3.00 for split plates * 18% gratuity will be included for parties of 5 or more

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Cooked to order



Oven Roasted North Carolina Trout* Lump crab stuffed, lemon parsley hollandaise, southern fried bacon, Parmesan soft grits	\$27
Smoked Double Thick Pork Chop* B.L.T. mac and cheese, fried green tomatoes	\$25
Oven Roasted Bacon Wrapped Quail Rosemary, French bread, Vidalia onion stuffing, roasted garlic mashed potatoes, au Poivre	\$25
Blackened Salmon* Black eyed pea cake, smoked tomato vinaigrette, okra fries, fresh micro greens	\$24
Spiced Duck Confit GF Southern fried rice, caramelized cabbage, duck prosciutto, Kentuckyaki	\$24
Southern Fish Fry Fried catfish & shrimp, cheddar soft grits, signature remoulade, parsley, lemon crown	\$20
Lemon Dill Penne V House Alfredo, lemon, dill, capers, spinach, Parmesan, grilled ciabatta	\$17
With Blackened Chicken \$21 With Blackened Salmon \$23 With Blackened Shrimp \$25	
Grilled Ahi Tuna* GFO Ginger scented sushi rice cake, drunken teriyaki sauce, cucumber relish, wasabi aioli, crispy flatbread	\$28
Grilled Filet Mignon * GF Crispy horseradish potato fritters , Choron sauce	\$38
Praline Chicken Pecan and panko coated, forest mushroom and spinach stuffed, herbed goat cheese potato croquette, candied pecans, café au lait	\$22
Steak and Shrimp* GFO Grilled petite NY strip, pan seared shrimp, roasted garlic mashed potatoes, crispy onion ring, garlic Vin blanc, herb butter	\$26
New Orleans BBQ Shrimp and Grits* GFO Smoked provolone grits, house made Andouille, parsley, grilled ciabatta	\$25

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