



“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 Asian 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
	With shrimp* \$10
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

2.00 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.



Runaway A new creation every day of soup & sandwich combo	\$12
Grilled Chicken Panini Smoked provolone, grilled chicken, spinach, tomato, basil pesto mayo, ciabatta, Caesar salad	\$11
The “BLFGT” Bacon, lettuce, fried green tomatoes, mayo, toasted wheat berry bread, fresh cut French fries	\$10
Rocking Chair Ranch All Natural Grass Fed Beef Burger* GFO Lettuce, tomato, onion, pickle, fresh cut French fries	\$13 Toppings each \$1
The Classic Club Bacon, tomato, lettuce, mayo, Swiss cheese, smoked turkey, toasted buttermilk bread, fresh cut French fries	\$10
Blackened Salmon Sandwich* Bacon, lettuce, tomato, remoulade, blackened salmon, grilled wheat berry bread, sweet potato fries	\$15
Southern Romaine Chopped Salad GFO Coca Cola fried chicken, roasted peanuts, charred corn, tomato, cucumber, bacon, house ginger-cilantro vinaigrette	\$12
House Meatloaf Sandwich Tomato jam, smoked mayo, Tillamook cheddar, grilled buttermilk bread, bacon dusted potato chips	\$12
“Grits” Caesar Salad GF Crisp romaine, creamy Caesar dressing, grits croutons, Parmesan Reggiano, asiago crisp, kalamata olive and roasted red pepper tapenade With grilled or fried chicken, or bacon-wrapped grits	\$9 \$13
Lemon Dill Penne V House Alfredo, lemon, dill, capers, spinach, Parmesan, grilled ciabatta With Blackened Chicken \$17 With Blackened Salmon \$19 With Blackened Shrimp \$21	\$13
New Orleans BBQ Shrimp and Grits* GFO Smoked provolone grits, house made Andouille, parsley, grilled ciabatta	\$21

2.00 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.