



## Appetizers

### Fried Green Tomatoes\* 14

pan seared shrimp, signature remoulade, parsley

### Grits Martini\* GF 14

creamy stone ground grits, applewood bacon, pan seared shrimp, shiitake mushroom cream, parsley

### Ginger Soy Ahi Tuna\* GFO 19

cucumber relish, wasabi aioli, drunken teriyaki, crispy five spice flatbread, microgreens

### Southwest Spring Rolls 13

black beans, charred corn, onions, peppers, cilantro, pepper jack cheese, house chow chow, chili dipping sauce

### Grits Fritters GF 10

fried asiago grits, tomato basil cream, house chow chow

### Beets and Goat Cheese 15

walnuts, tarragon citrus vinaigrette

### Buffalo Cauliflower 15

dill pickle ranch

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## HOUSE FAVORITES

A sampler of our most popular appetizers served for sharing (one of each)

- Grits Fritters with Tomato, Basil Cream
- Fried Green Tomatoes with Pan Seared Shrimp and Remoulade
- Southwest Spring Rolls with Chili Dipping Sauce  
10/person

## For the Table

### Cheese Board GFO 14

three cheeses, flatbread crackers, honey

### Grazing Board GFO 27

three cheeses, three meats, pickled veg, honey, flatbread crackers, sweetie drops, olives, smoked almonds

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## SOUPS

### Chef's Creation 9

soup of the day

### Smoked Tomato and Leek Bisque 9

asiago croutons

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## Salads

### The Ultimate Iceberg GFO 10

candied bacon, tomato confit, house made boursin, bleu cheese vinaigrette, balsamic syrup, grilled ciabatta

### "Grits" Caesar GF small 8/ large 13

crisp romaine, creamy caesar dressing, grits croutons, parmesan reggiano, asiago crisp, kalamata olive and roasted red pepper tapenade

### Garden GF small 8/ large 13

crisp romaine, tomato, cucumber, carrot, choice of dressing

### Vidalia GFO small 9/ large 14

spring mix, candied pecans, dried cranberries, sweet vidalia onion vinaigrette

add grilled or blackened springer mountain chicken breast +7

add grilled or blackened salmon\* or shrimp\* +8

## Pastas

### Chicken Picatta 25

grilled chicken breast, linguine, mushrooms, capers, grape tomatoes, lemon, white wine butter sauce

### Mushroom Ravioli 28

grilled shrimp, sauteed mushroom ragout, arugula, creamy black garlic sauce

### Prosciutto and Peas 24

large shell pasta, prosciutto, english peas, creamy pesto sauce, confit tomato

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## Steaks

### Certified Angus Ribeye\* GF 48

grilled to order, yukon gold mashed potatoes, maitre'd butter, vegetable du jour

### Filet Mignon GF 34

grilled to order, yukon gold mashed potatoes, maitre'd butter, vegetable du jour

### Filet Tips GF 28

mushrooms, red pepper, rich brown gravy, yukon gold mashed potatoes, vegetable du jour

#### Steak Add Ons:

Boursin and Candied Bacon +5

Wild Mushrooms +5

Bleu Cheese Vinaigrette +2

Grilled or Blackened Shrimp (3pc) +6

+7 for split plates

20% 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

## Seasonal Offerings

### BBQ Glazed Salmon GFO 28

grilled salmon, bbq glaze, andouille rice pilaf, onion straws, vegetable du jour

### Pan Seared Jumbo Scallops GF 39

succotash, yukon gold mashed potatoes, okra fries, smoked tomato vinaigrette

### Grilled Ahi Tuna 32

asian stir fry, shrimp pot stickers, thai chili sauce, hoisin, pickled ginger

### Seared Maple Leaf Duck Breast GF 29

rainbow swiss chard, mushroom risotto, truffle demi glace

### Grilled Rainbow Trout GF 32

blue crab salad, cheese grits, tarragon vinaigrette, vegetable du jour

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## Signature Entrees

### Shrimp and Grits\* GFO 26

southern fried shrimp and blackened shrimp, charred corn and andouille stone ground grits, red tomato relish, vegetable du jour

### Smoked Double Thick Pork Chop\* 32

honey-dijon rubbed, hickory smoked chop, "b.l.t." mac and cheese, fried green tomatoes, herb butter

### Praline Chicken 28

pecan and panko coated, mushroom blend, spinach and cream cheese stuffed, herbed goat cheese potato croquette, candied pecans, café au lait, vegetable du jour