



Soups

Chef's Creation 8
Soup of the Day

"Grits" Onion Soup GFO 8
Yellow onions, beef broth,
croutons, Swiss cheese

Salads

The Ultimate Iceberg GFO 9
Candied bacon, tomato confit, house made
Boursin, buttermilk bleu cheese dressing,
balsamic syrup, grilled ciabatta

Arugula GF 9
Baby arugula & field greens, seasonal fruit,
Goat cheese crumbles, sunflower seeds,
tarragon citrus vinaigrette

"Grits" Caesar GF 7
Crisp romaine, creamy Caesar dressing, grits
croutons, Parmesan Reggiano, Asiago crisp,
Kalamata olive and roasted red pepper tapenade

Vidalia GF 7
Field greens, dried cranberries, spiced pecans,
sweet Vidalia onion vinaigrette

Garden GF 7
Crisp romaine, tomato, cucumber, carrot,
choice of dressing

Appetizers

Fried Green Tomatoes* 12
Pan seared shrimp, signature
remoulade, parsley

Grits Martini* GF 12
Creamy stone ground grits, Applewood
bacon, pan seared shrimp, shiitake
mushroom cream, parsley

Ginger Soy Ahi Tuna* GFO 15
Cucumber relish, wasabi aioli,
drunken teriyaki, crispy five spice
flatbread, microgreens

Southwest Spring Rolls 9
Black beans, charred corn, onions, peppers,
cilantro, pepper jack cheese,
house chow chow, chili dipping sauce

Grits Fritters GF 8
Fried Asiago grits, tomato basil cream,
house chow chow

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
8/person

Entrees

Blackened Salmon* GF 27
Andouille sausage Hoppin' John,
smoked tomato vinaigrette,
okra fries, microgreens

Ginger-Soy Ahi Tuna GFO 29
Marinated, grilled Ahi tuna,
ginger scented sushi rice cake,
cucumber relish, drunken teriyaki,
wasabi aioli, crispy five spice flatbread

Smoked Double Thick Pork Chop* 28
Honey-Dijon rubbed, hickory smoked chop
over "B.L.T." mac and cheese,
fried green tomatoes, herb butter

Steak and Shrimp* GFO 38
Grilled petite Filet Mignon, pan seared
shrimp, roasted garlic Yukon Gold
mashed potatoes, crispy onion ring,
garlic vin blanc, herb butter

Certified Angus Ribeye* GF 48
Choice of Grilled with Herb Butter or
Blackened with Bleu Cheese Vinaigrette
Yukon Gold mashed potatoes

Praline Chicken 25
Pecan and panko coated, mushroom blend,
spinach and cream cheese stuffed,
herbed goat cheese potato croquette,
candied pecans, café au lait

Shrimp and Grits* GFO 26
Southern fried shrimp and blackened
shrimp, charred corn and Andouille sausage
stone ground grits, red tomato relish

Blackened Chicken Pesto Penne 26
Penne tossed in a basil pesto cream sauce
with wilted spinach, grape tomatoes,
Parmesan Reggiano, and grilled ciabatta
sub Blackened Salmon* or Shrimp* +3

+3 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.

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