



## 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

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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, crackers, Alpha Apiaries local honey

### Grazing Board GFO 27

three cheeses, three meats, pickled veg, crackers, sweetie drops, olives, almonds, Alpha Apiaries local honey

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## Soups

### Chef's Creation 9

soup of the day

### "Grits" Onion Soup GFO 10

yellow onions, beef broth, croutons, swiss cheese

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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, asiago crisp, kalamata olive and roasted red pepper tapenade

### Garden GF small 8/ large 13

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

### Vidalia GF 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

**Certified Angus Ribeye\* GF 48**  
grilled to order, yukon gold mashed  
potatoes, maitre'd butter,  
vegetable du jour

**Filet Mignon\* GF 38**  
grilled to order, yukon gold mashed  
potatoes, garlic vin blanc,  
maitre'd butter, vegetable du jour

**Steak Add Ons:**

Boursin and Candied Bacon +5

Wild Mushrooms +5

Bleu Cheese Vinaigrette +2

Blackened Shrimp\* (3pc) +6

**Filet Tips\* GF 32**  
mushrooms, red pepper, rich brown gravy,  
yukon gold mashed potatoes,  
vegetable du jour

**Shrimp and Grits\* GF 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

**Blackened Salmon\* GF 29**  
andouille sausage hoppin' john,  
smoked tomato vinaigrette, okra fries,  
micro greens, vegetable du jour

**Seared Maple Leaf Duck Breast\* GF 32**  
sweet potato puree, massaman curry  
collards, winter spiced chutney

**Chicken Picatta 26**  
grilled chicken breast, linguine,  
mushrooms, capers, grape tomatoes,  
lemon, white wine butter sauce,  
grilled bread

**Mushroom Ravioli\* 28**  
grilled shrimp, sauteed mushroom ragout,  
arugula, creamy black garlic sauce

**Butternut Squash Risotto GF 18**  
sage brown butter, toasted walnuts,  
sauteed butternut squash, goat cheese

add pan seared chicken breast +7

add pan seared salmon\* or shrimp\* +8

+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