

DINNER



MENU

Signature Starters

Grits Fritters (gf) 10.95
fried asiago grits, tomato basil cream,
house chow chow

Fried Green Tomatoes* 14.95
pan seared shrimp, signature remoulade, parsley

Southwest Spring Rolls 13.95
black beans, charred corn, onions, peppers, cilantro,
pepper jack cheese, house chow chow, chili dipping sauce

Signature Sampler 12.95/person
a sampler of our signature starters.
includes one each of the grits fritter,
fried green tomato, and southwest spring roll

Salads

split salad charge +2

The Ultimate Iceberg (gfo) 12.95
candied bacon, tomato confit, house made
boursin, bleu cheese vinaigrette,
balsamic syrup, grilled ciabatta

"Grits" Caesar (gf) 8.95
crisp romaine, creamy caesar dressing,
grits croutons, parmesan, asiago crisp,
kalamata olive and roasted red pepper tapenade

Garden (gfo) 8.95
crisp romaine, tomato, cucumber, carrot,
choice of dressing

Vidalia (gfo) 9.95
spring mix, dried cranberries, spiced pecans, bleu cheese
crumbles, sweet vidalia onion vinaigrette

Appetizers

Grits Martinix* (gfo) 14.95
creamy stone ground grits, applewood bacon,
pan seared shrimp, mushroom cream, parsley

Ginger Soy Ahi Tuna* (gfo) 22.95
cucumber relish, wasabi aioli, drunken teriyaki,
crispy five spice flatbread, microgreens

BBQ Pork Rinds (gf) 11.95
pimento cheese, bacon habanero jam

Summer Burrata Salad (gfo) 16.95
burrata with marinated tomato, cucumber,
and onion served with toasted ciabatta

Soups

Soup of the Day 8.95

"Grits" Onion Soup (gfo) 10.95
yellow onions, beef broth, croutons, swiss cheese

House Tomato Basil with Fritters (gfo) 12.95
creamy tomato bisque with basil and croutons
served with a side of grit fritters for dipping

Entree Salads

split salad charge +2

Includes your choice of chicken, salmon, or shrimp

"Grits" Caesar | Garden | Vidalia 19.95



+\$7 for split plates | 20% gratuity will be included for parties of six or more

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

gf = gluten-friendly with gluten-free ingredients but possible cross-contamination in fryer;

gfo = gluten-free option available with gluten-free ingredients and no cross-contamination in preparation.

All dishes cooked to order. Please inform your server of any food allergies or intolerances.

We impose a surcharge of 3% on the transaction amount on credit card purchases, which is not greater than our cost of acceptance.

We do not surcharge debit cards or gift cards.

Signature Entrees

Smoked Double Thick Pork Chop* 37.95
honey-dijon rubbed, hickory smoked chop,
"b.i.t." mac and cheese, fried green tomatoes, herb butter

Praline Chicken 31.95
pecan and panko coated, mushroom blend, spinach and cream
cheese stuffed, herbed goat cheese potato croquette,
candied pecans, café au lait, vegetable du jour

Shrimp and Grits* (gfo) 30.95
southern fried shrimp and blackened shrimp,
charred corn and andouille stone ground grits,
red tomato relish, vegetable du jour

Blackened Salmon* (gfo) 34.95
andouille sausage, Sea Island red pea, Carolina Gold Rice
hoppin' john, smoked tomato vinaigrette, okra fries,
micro greens, vegetable du jour

Seasonal Entrees

Gulf Red Fish* (gfo) 35.95
blackened, heirloom Carolina Gold Rice,
fresh tomato and okra stew

Pork Belly Succotash* (gfo) 37.95
crispy pork belly, parmesan herb grits,
sweet corn succotash with peppers, onions,
and peas, drizzled with apple gastrique

Vegetable Risotto (gfo) 26.95
heirloom Carolina Gold Rice,
roasted mushrooms, green peas, chevre

add pan-seared chicken, salmon, or shrimp +8

Pasta

Blackened Chicken Pesto Penne 28.95
blackened chicken breast, wilted spinach, heirloom
tomato, creamy basil pesto sauce
substitute blackened salmon or shrimp +2

Shrimp Pomodoro 27.95
pan-seared shrimp, roasted tomato, garlic,
olive oil, basil, sherry vinegar, linguine

Steakhouse

Rocking Chair Ranch 64.95
Grass-Fed Ribeye*
grilled to order, yukon gold mashed
potatoes, maitre'd butter,
vegetable du jour (gfo)

Center Cut Filet Mignon* 58.95
grilled to order, yukon gold
mashed potatoes, au poivre,
maitre'd butter, vegetable du jour (gfo)

Steak & Shrimp* 48.95
NY strip grilled to order, onion ring,
pan-seared shrimp, mashed potatoes,
garlic vin blanc, vegetable du jour (gfo)

Steak Styles

Southern 10.95 pimento cheese candied bacon	Forager 10.95 house-made boursin sauteed mushrooms	French Onion 10.95 caramelized onions melted swiss cheese
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