DINNER MENU

GRITS CAFE

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

Appetizers

Grits Martini* (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

Shrimp Cocktail (gf) 13.95
shrimp poached in a traditional French court-bouillon
(seafood poaching liquid of lemon, white wine and herbs)
served with our house-made tomato relish.

American Wagyu Beef Carpaccio (gf) 17.95
thinly sliced Snake River Farms American Wagyu beef topped
with green tomato relish, shaved Parmesan, brined green
peppercorns, and fresh herbs. Finished with whole-grain mustard
aioli, extra virgin olive oil, and toasted benne seeds

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

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

GEORGIA grown

+$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.l.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

Pan-Seared Rainbow Trout* (gfo) 37.95
Pan-seared rainbow trout served over
creamy Parmesan and herb grits, finished with
a lemon-garlic blue crab cream sauce and vegetable du jour

Crispy Pressed Duck Confit* (gfo) 41.95
crispy, pan-seared duck confit served over
a bed of southern-inspired three-bean cassoulet
(butter beans, pinto beans, and heirloom Sea Island Red Peas),
slow-simmered with duck fat and finished with
a rich duck reduction and crispy country ham.

Shrimp Purloo (Low Country Risotto)* (gfo) 29.95
Pan-seared shrimp served over Carolina Gold rice simmered with
andouille sausage, onions, bell peppers, celery, and garlic

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

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