



## Soups

Chef's Creation 8  
Soup of the Day

"Grits" Onion Soup <sup>GFO</sup> 8  
Yellow onions, beef broth,  
croutons, Swiss cheese

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## Salads

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

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

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

Vidalia <sup>GF</sup> 7  
Field greens, dried cranberries, spiced pecans,  
sweet Vidalia onion vinaigrette

Garden <sup>GF</sup> 7  
Crisp romaine, tomato, cucumber, carrot,  
choice of dressing

## Appetizers

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

Grits Martini\* <sup>GF</sup> 12  
Creamy stone ground grits, Applewood  
bacon, pan seared shrimp, shiitake  
mushroom cream, parsley

Ginger Soy Ahi Tuna\* <sup>GFO</sup> 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 <sup>GF</sup> 8  
Fried Asiago grits, tomato basil cream,  
house chow chow

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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  
8/person

# Runaway

**Chef's Creation Soup  
Paired with Our  
Sandwich of the Day  
16**

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## Sandwiches

Served with French Fries  
+1 Sweet Potato Fries or Garden Salad,  
+2 Caesar Salad

### The BLFGT 14

Bacon, lettuce, fried green tomatoes,  
mayo, toasted wheat berry bread

### Turkey Club 15

Smoked turkey, Swiss, bacon, lettuce,  
tomato, mayo, toasted buttermilk bread

### Blackened Salmon\* 16

Blackened salmon, bacon, lettuce, tomato,  
remoulade, toasted wheat berry bread

### Grilled Chicken Panini 15

Grilled chicken, spinach, smoked Provolone,  
tomato, basil pesto mayo, Asiago ciabatta

### House Meatloaf 15

House ground beef meatloaf, tomato jam,  
smoked mayo, Tillamook cheddar,  
grilled buttermilk bread

### Rocking Chair Ranch Burger\* 16

Grass fed beef grilled to order  
on a toasted brioche bun  
with lettuce, tomato, onion and pickle.  
Choice of American, Cheddar, Swiss,  
Provolone, or Pepper Jack  
Add sauteed onions, or mushrooms +1  
Add bacon +2

+2 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

## Entrée Salads

### "Grits" Caesar GF 12

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

### Arugula GF 15

Baby arugula and field greens, seasonal fruit,  
Goat cheese crumbles, sunflower seeds,  
tarragon citrus vinaigrette

### Vidalia GF 12

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

Add grilled or fried chicken +5  
Add grilled salmon\* or shrimp\* +8

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## Entrees

### Shrimp and Grits GFO 22

Southern fried shrimp and blackened shrimp,  
charred corn and Andouille sausage  
stone ground grits, red tomato relish

### Blackened Chicken Pesto Penne 24

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

### 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