



<b>“Grits” Onion Soup GFO</b> Sweet yellow onions, beef broth, croutons, Swiss cheese	<b>\$7</b>
<b>Pulled Duck Pierogies</b> Caramelized onion, forest mushroom ragout, Gorgonzola crumbles	<b>\$11</b>
<b>Mushroom Pot Pie V</b> Vadouvan scented mushrooms, cauliflower, zucchini, garlic, shallot warm custard, puff pastry, cauliflower puree	<b>\$10</b>
<b>Fried Green Tomatoes*</b> Pan seared shrimp, signature remoulade, parsley	<b>\$11</b>
<b>Grits Fritters GF</b> Cheesy asiago fried grits, tomato basil cream, house made chow chow	<b>\$8</b>
<b>Ginger Soy Ahi Tuna* GFO</b> Drunken teriyaki sauce, cucumber relish, wasabi aioli, crispy Asian flatbread	<b>\$14</b>
<b>Grits Martini* GF</b> Creamy stone ground grits, pan seared shrimp, apple smoked bacon, shiitake mushroom cream, parsley	<b>\$11</b>
<b>Southwest Spring Rolls V</b> Black beans, charred corn, onions, peppers, water chestnuts, cilantro, pepper jack cheese, chili dipping sauce, house made chow chow	<b>\$8</b>
	<b>With shrimp* \$10</b>
<b>The Ultimate Iceberg Salad GFO</b> Candied bacon, herb roasted tomato confit, house made Boursin, buttermilk bleu cheese dressing, balsamic syrup, grilled ciabatta	<b>\$10</b>
<b>Spinach Salad V,GF</b> Baby spinach & kale, shaved red onion, marinated button mushrooms, Provolone, egg, house balsamic vinaigrette	<b>\$9</b>
<b>Arugula Salad V,GF</b> Baby arugula & field greens, seasonal fruit, Gorgonzola, roasted sunflower seeds, tarragon citrus vinaigrette	<b>\$9</b>
<b>“Grits” Caesar Salad GF</b> Crisp romaine, creamy Caesar dressing, grits croutons, Parmesan Reggiano, asiago crisp, kalamata olive and roasted red pepper tapenade	<b>\$8</b>

2.00 for split plates \* 18% 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.



<b>Runaway</b> A new creation every day of soup & sandwich combo	<b>\$12</b>
<b>Grilled Chicken Panini</b> Smoked provolone, grilled chicken, spinach, tomato, basil pesto mayo, ciabatta, Caesar salad	<b>\$11</b>
<b>The “BLFGT”</b> Bacon, lettuce, fried green tomatoes, mayo, toasted wheat berry bread, fresh cut French fries	<b>\$10</b>
<b>Rocking Chair Ranch All Natural Grass Fed Beef Burger* GFO</b> Lettuce, tomato, onion, pickle, fresh cut French fries	<b>\$13</b> Toppings each \$1
<b>The Classic Club</b> Bacon, tomato, lettuce, mayo, Swiss cheese, smoked turkey, toasted buttermilk bread, fresh cut French fries	<b>\$10</b>
<b>Blackened Salmon Sandwich*</b> Bacon, lettuce, tomato, remoulade, blackened salmon, grilled wheat berry bread, sweet potato fries	<b>\$15</b>
<b>Southern Romaine Chopped Salad GFO</b> Coca Cola fried chicken, roasted peanuts, charred corn, tomato, cucumber, bacon, house ginger-cilantro vinaigrette	<b>\$12</b>
<b>House Meatloaf Sandwich</b> Tomato jam, smoked mayo, Tillamook cheddar, grilled buttermilk bread, bacon dusted potato chips	<b>\$12</b>
<b>“Grits” Caesar Salad GF</b> Crisp romaine, creamy Caesar dressing, grits croutons, Parmesan Reggiano, asiago crisp, kalamata olive and roasted red pepper tapenade With grilled or fried chicken, or bacon-wrapped grits	<b>\$9</b> <b>\$13</b>
<b>Fetticcini</b> Mushrooms, Gorgonzola, cilantro, roasted red pepper cream, fettuccini, fried spinach	<b>\$13</b>
With Grilled Salmon      \$19      With Grilled Chicken      \$17      With Grilled Shrimp*	<b>\$21</b>
<b>New Orleans BBQ Shrimp and Grits* GFO</b> Smoked provolone grits, local chorizo, parsley, grilled ciabatta	<b>\$22</b>

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