



“Grits” Onion Soup GFO Sweet yellow onions, beef broth, croutons, Swiss cheese	\$7
Peach Pork Belly GF Crispy pork belly, tangy peach BBQ Sauce, house chow chow, green onion grass	\$12
Exotic Mushroom Galette Rosemary and Thyme mushrooms, house made Boursin, Au Poivre	\$10
Fried Green Tomatoes* Pan seared shrimp, signature remoulade, parsley	\$11
Grits Fritters GF Cheesy asiago fried grits, tomato basil cream, house made chow chow	\$8
Ginger Soy Ahi Tuna* GFO Drunken teriyaki sauce, cucumber relish, wasabi aioli, crispy flatbread	\$14
Grits Martini* GF Creamy stone ground grits, pan seared shrimp, apple smoked bacon, shiitake mushroom cream, parsley	\$11
Southwest Spring Rolls VO Black beans, charred corn, onions, peppers, water chestnuts, cilantro, pepper jack cheese, chili dipping sauce, house made chow chow	\$8
	With shrimp* \$10
The Ultimate Iceberg Salad GFO Candied bacon, herb roasted tomato confit, house made Boursin, buttermilk bleu cheese dressing, balsamic syrup, grilled ciabatta	\$10
Spinach Salad V,GF Baby spinach & kale, shaved red onion, spiced pecans, goat cheese, seasonal fruit, Pomegranate vinaigrette	\$9
Arugula Salad V, GF Baby arugula & field greens, seasonal fruit, Gorgonzola, roasted sunflower seeds, tarragon citrus vinaigrette	\$9
“Grits” Caesar Salad GF Crisp romaine, creamy Caesar dressing, grits croutons, Parmesan Reggiano, asiago crisp, kalamata olive and roasted red pepper tapenade	\$8

\$3.00 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



North Carolina Trout* Lump crab stuffed, lemon parsley hollandaise, southern fried bacon, Parmesan soft grits	\$27
Smoked Double Thick Pork Chop* B.L.T. mac and cheese, fried green tomatoes	\$25
Grilled Lamb Chops GF Mustard herb marinated, roasted garlic mashed potatoes, jalapeno mint demi	\$32
Blackened Salmon* GF Pan seared, cheddar soft grits, smoked tomato vinaigrette, green tomato salsa	\$24
Caribbean Jerked Duck Breast Rosemary demi house made gnocchi, raspberry butter	\$25
Southern Fish Fry Fried catfish & shrimp, Pimento cheese soft grits, signature remoulade, parsley, lemon crown	\$21
Creamy Cajun Fettuccine Red onion, mushroom, bell pepper, Parmesan, Andouille sausage, fried spinach	\$16
With Blackened Salmon* \$22 With Blackened Chicken \$20 With Blackened Shrimp* \$24	
Grilled Ahi Tuna* GFO Ginger scented sushi rice cake, drunken teriyaki sauce, cucumber relish, wasabi aioli, crispy flatbread	\$28
Grilled Filet Mignon* GF House made Pimento, candied bacon, garlic herb roasted red potatoes, au Poivre	\$38
Praline Chicken Pecan and panko coated, forest mushroom and spinach stuffed, herbed goat cheese potato croquette, candied pecans, café au lait	\$23
Steak and Shrimp* GFO Grilled petite NY strip, pan seared shrimp, roasted garlic mashed potatoes, crispy fried onions, garlic Vin blanc, herb butter	\$26
Shrimp and Grits* GFO Smoked provolone grits, Andouille cream, Cajun seasoning, grilled ciabatta	\$26

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