

DINNER

APPETIZERS

| | | | |
|---|------------------------|---|----------------------------|
| FRENCH ONION SOUP caramelized onions, rich broth with gruyere cheese and croutons | cup \$4.95 bowl \$6.95 | BBQ QUAIL filled with apple duck sausage, over roasted tomato, corn & goat cheese grits | \$11.95 |
| CRAB SOUP sweet crab, cream, sherry | cup \$4.95 bowl \$6.95 | CHEESE PLATE selection of artisan cheeses | market price |
| SOUP DU JOUR | market price | FRIED CHICKEN LIVERS with country ham, wild mushroom cream | \$6.95 |
| HOUSE CHARCUTERIE daily selection | market price | HOUSE PECAN SMOKED SALMON atlantic salmon, grit cake, red onion marmalade | \$7.95 |
| MESCLUN SALAD mixed greens, vegetables, berries, candied nuts and red wine vinaigrette | \$6.95 | HOUSE SALAD mixed greens, choice of dressing: Blue Cheese, Ranch, Thousand Island, Red Wine Vinaigrette, Green Goddess | \$5.95 |
| With goat cheese | \$7.50 | STEAMED MUSSELS* | small \$9.95 large \$13.95 |
| TOMATO, ROASTED CORN SALAD oven-dried tomatoes, grilled corn and boiled peanuts | \$6.95 | Marniere - shallots, sweet butter, parsley, white wine | |
| GRILLED BBQ SCALLOPS* wrapped with bacon, pomegranate bbq sauce and herb salad | \$11.95 | Aioli – garlic, fresh herbs, lemon, white wine butter sauce | |
| ESCARGOT served with garlic butter, grilled bread | \$5.95 | Vegetable Cream – cauliflower, fresh garlic, shallot, parsley | |
| FRIED GREEN TOMATOES with goat cheese, pepper relish and tomato jam | \$6.95 | Pistou – garlic, basil, olive oil | |
| OYSTERS sautéed with country ham and wild mushroom over grilled bread | \$9.95 | Provençal – tomatoes, leeks, fresh herbs, garlic | |
| ARTICHOKE & SMOKED SHRIMP SALAD creamy herb dressing, bibb lettuce | \$10.95 | Curry Cream – shallots, garlic, sweet butter, curry cream | |
| | | Artichoke – sun-dried tomato, artichokes and aioli | |

STEAK FRITES

| | |
|--|---------|
| HAMBURGER grilled 10oz., in-house ground beef, lettuce, tomato, onion, served with french fries, with cheese add \$.75, bacon \$.75, mushrooms \$.50, caramelized onion \$.50, pimento cheese \$.50, fried green tomato \$1.00, fried pickled chips \$.50 | |
| MARINATED GRILLED BEEF SKIRT STEAK over smoked tomato salad, corn & avocado compote | \$16.95 |
| GRILLED BUTCHER'S STEAK with mushrooms, onions, garlic spinach and french fries | \$17.95 |

VEGETARIAN DISHES

| | |
|--|--------------|
| HOUSE MADE PASTA OF THE DAY | market price |
| FAT HEN BUTTER BEAN CAKE served with garlic spinach and roasted tomatoes | \$12.95 |
| SPAGHETTI SQUASH AND ARTICHOKE SAUTE squash, artichokes, nicoise olives, fresh herbs, lemon brown butter, goat cheese | \$13.95 |

ENTREES

| | | | |
|---|--------------|--|--------------|
| SCALLOP GRATINEE baked with mushroom cream, herbed parmesan bread crumbs with potatoes au gratin and haricot verts | \$16.95 | FRESH FISH OF THE DAY | market price |
| SALMON BERNAISE* served with mashed potatoes and garlic spinach | \$18.95 | HICKORY SMOKED BBQ BRISKET served with collards and blue cheese bacon coleslaw | \$14.95 |
| SHRIMP AND CRAB* sautéed, served with spicy hoppin' john and julienne vegetables | \$17.95 | SEARED DUCK CONFIT* leg and thigh, served with local butter beans and garlic spinach | \$17.95 |
| MEAT LOAF in-house ground beef and pork, served with mashed potatoes, collards and red eye gravy | \$13.95 | SHRIMP AND GRITS peppers, onions, bacon cheese grits, with tasso gravy | \$18.95 |
| SHRIMP AND PASTA sautéed shrimp, house made pasta, garlic, white wine, pernod, tomatoes, herbs | \$17.95 | COQ AU VIN* 1/2 chicken, braised in red wine, bacon lardons, pearl onions, mushrooms, haricot verts | \$16.95 |
| SKINNY CHICKEN OF THE DAY calorie conscious dish of the day | market price | BRAISED LAMB SHANK over creamy corn grits and a smoked cherry compote | \$19.95 |
| BRAISED SHORT RIB braised in veal broth, served with mashed potatoes and garlic spinach | \$20.95 | CRAB CAKES cocktail and tartar sauces, served with blue cheese bacon coleslaw and french fries | \$18.95 |
| FLOUNDER NICOISE* sautéed, brown butter, fresh herbs, lemon, capers, olives, tomatoes, over bacon cheese grits | \$17.95 | SEARED GROUPER* sautéed with wild mushrooms, garlic, tomatoes, herbs, bacon, local butter beans | \$20.95 |
| | | PORK CHOP double-cut, grilled, served with potatoes au gratin, collards and calvados | \$18.95 |

FRIED SEAFOOD

| | |
|--|----------------------|
| Local Flounder \$17.95 | Local Shrimp \$16.95 |
| Select Oysters \$14.95 | Sea Scallops \$15.95 |
| COMBO: Any Two \$17.95 | |
| All served with blue cheese bacon coleslaw and fries | |

SIDES \$3.95

| | |
|------------------|--------------------|
| Collards | Haricot Verts |
| French Fries | Mashed Potatoes |
| Potato Au Gratin | Garlic Spinach |
| Cream Corn | Local Butter Beans |