

DINNER

APPETIZERS

FRENCH ONION SOUP caramelized onions, rich broth with gruyere cheese and croutons	cup \$4.95 bowl \$6.95
CRAB SOUP sweet crab, cream, and sherry	cup \$4.95 bowl \$6.95
SOUP DU JOUR	market price
HOUSE CHARCUTERIE daily selection	market price
MESCLUN SALAD mixed greens, vegetables, berries, candied nuts and red wine vinaigrette	\$6.95
With goat cheese	\$7.50
TOMATO, ROASTED CORN SALAD oven-dried tomatoes, grilled corn and boiled peanuts	\$6.95
GRILLED BBQ SCALLOPS* wrapped with bacon, pomegranate bbq sauce and herb salad	\$11.95
ESCARGOT served with garlic butter and grilled bread	\$5.95
FRIED GREEN TOMATOES with goat cheese, pepper relish and tomato jam	\$6.95
OYSTERS sautéed with country ham and wild mushroom over grilled bread	\$9.95

ONION TART puff pastry, house made bacon and Roquefort cheese	\$7.95
CHEESE PLATE selection of artisan cheeses	market price
BRAISED PORK SHOULDER over truffled grits	\$6.95
HOUSE SMOKED SALMON Atlantic salmon, field greens and crème fraiche	\$7.95
HOUSE SALAD mixed greens	
With choice of dressing	\$5.95
<i>Blue Cheese, Ranch, Thousand Island, Red Wine Vinaigrette, Green Goddess</i>	
STEAMED MUSSELS*	small \$9.95 large \$13.95
Marniere - shallots, sweet butter, parsley, white wine	
Aioli - garlic, fresh herbs, lemon, white wine butter sauce	
Vegetable Cream - cauliflower, fresh garlic, shallot, parsley	
Pistou - garlic, basil, olive oil	
Provencal - tomatoes, leeks, fresh herbs, garlic	
Curry Cream - shallots, garlic, sweet butter, curry cream	
Artichoke - sun-dried tomato, artichokes and aioli	

STEAK FRITES

HAMBURGER grilled 10oz. Legare Farm's beef, ground in-house, lettuce, tomato, 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	\$9.95
FARMER'S STEAK grilled au poivre with julienne vegetables and french fries	\$16.95
GRILLED BUTCHER'S STEAK with mushrooms, onions, garlic spinach and french fries	\$17.95

VEGETARIAN DISHES

HOUSE MADE PASTA with lemon, mushrooms, pearl onions, haricot verts and garlic cream	\$13.95
GRILLED PORTABELLO* served with fries, 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

FRESH FISH OF THE DAY	market price
HICKORY SMOKED BBQ BRISKET served with collards and blue cheese bacon coleslaw	\$14.95
SEARED DUCK CONFIT* leg and thigh, served with local butter beans and garlic spinach	\$17.95
SHRIMP AND GRITS peppers and onions, with tasso gravy	\$18.95
COQ AU VIN* 1/2 chicken, braised in red wine, lardons, pearl onions, mushrooms, haricot verts	\$16.95
BRAISED LAMB SHANK with wild mushroom truffled grits and a sun-dried cherry compote	\$19.95
CRAB CAKES cocktail and tartar sauces, served with blue cheese bacon coleslaw and fries	\$18.95
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
BEEF BOURGUIGNON braised Legare Farm's beef over truffled pasta	\$16.95

SEA SCALLOPS baked with mushroom cream, herbed parmesan bread crumbs with potatoes au gratin and haricot verts	\$16.95
SALMON BEARNAISE* served with mashed potatoes and garlic spinach	\$18.95
SHRIMP AND CRAB* sautéed, served with hoppin' john and julienne vegetables	\$17.95
MEAT LOAF in-house ground beef and pork, served with mashed potatoes, collards and red eye gravy	\$13.95
SHRIMP AND PASTA sautéed shrimp, house made pasta, garlic, white wine, pernod, tomatoes and herbs	\$17.95
ASHLEY FARM'S CHICKEN & DUMPLINGS 1/2 chicken, garlic herb dumplings, peas, carrots, bacon	\$16.95
SHORT RIB braised in veal broth, with mashed potatoes, garlic spinach	\$20.95
FLOUNDER NICOISE* sautéed, brown butter, fresh herbs, lemon, capers, olives, tomatoes, over bacon cheese grits	\$17.95

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
Sautéed Julienne Vegetables	Local Butter Beans