

STARTERS

Fried Oysters	12
Fresh oysters fried in a cornmeal batter, topped with chipotle aioli, and served with corn and spinach succotash.	
Fried Green Tomatoes	10
Hand breaded fried green tomatoes topped with hot pimento dip, crispy bacon, and sweet tomato jam.	
Crab Fritters	12
Flash fried crab cakes served with BLT aioli and chow chow relish.	
Charcuterie Board	16
Chef's selection of local meats and cheeses.	
Shrimp Cocktail	11
Chilled with a spicy cocktail sauce.	
Spinach and Artichoke Dip	10
Creamy house made dip served with toast points.	
Baked Brie	14
Brie wheel, dusted and baked with Panko bread crumbs and almonds, served with fresh fruit, and drizzled with honey.	

SOUP & SALADS

House Made Soup	4 6
The Wedge Salad	6
Iceberg with tomato, bacon, red onion, aged white cheddar and house made buttermilk blue cheese dressing	
Chopped Salad	7
Chopped mixed greens with apple, bleu cheese crumbles, bacon crumbles, candied walnuts and house made cider vinaigrette — Half size portion available 3.5	
Graze Salad	7
Mixed greens, poached pear, cranberries, goat cheese and house made red wine vinaigrette — Half size portion available 3.50	
Caesar Salad	7
Romaine, Pecorino Romano, croutons, and house made Caesar dressing — Half size portion available 3.50	

Salad Additions

Chicken 6 | Shrimp 7 | Salmon 8

SIDES

House Side Salad	3.5
Seasonal Vegetables	5
Beer-braised Collards	5
Roasted Fingerling Potatoes	4.5
French Fries	3.5
Charred Sweet Potatoes	4.5
Macaroni and Cheese	4
Cheddar Grits	4

ENTRÉES

All steaks served with garlic mashed potatoes and vegetables. Grilled to order. Not responsible for quality of well done steaks, but we do suggest a butterfly cut.

*Filet Mignon (8oz)	25
*New York Strip (12oz)	22

House Sauces

— Demi-Glace, Horseradish Cream

*Beef Tips	20
Tenderloin tips served with mushroom gravy, garlic mashed potatoes, and vegetables.	
Grilled Pork Tenderloin	18
Apple bourbon glaze, served with beer-braised collards with Virginia peanuts and charred sweet potatoes.	
Bacon Wrapped Meatloaf	16
Served with garlic mashed potatoes, vegetables and sweet tomato jam	
*Graze Burger	10
Served on a potato brioche bun with lettuce, tomato, onion, pickle, American cheese, and signature sauce. Served with French fries.	
BBQ Grilled Chicken	17
Grilled chicken breast, BBQ roasted, and served with macaroni and cheese and vegetables.	
Butternut Squash Ravioli	14
Tossed in an herb cream sauce with fresh beets and tomatoes.	
Vegan Entrée	14
Ask your server for details about our nightly vegan dish.	

SEAFOOD

Shrimp and Grits	16
Crispy bacon, cheddar grits, and a tangy barbecue sauce.	
Crab Cakes	25
Grilled and served with lemon dill aioli, roasted fingerling potatoes, and vegetables	
Grilled Salmon	22
Grilled and served with Cajun remoulade, vegetables and roasted fingerling potatoes. — available blackened upon request.	



20% gratuity will be added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness