

STARTERS

Fried Oysters 12

Fresh oysters fried in panko batter, served with roasted corn and spinach succotash and an ancho aioli.

Hot Pimento Cheese Dip 12

Warm, creamy pimento cheese and bacon dip served with toast points.

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.

SOUP & SALADS

Add Chicken 6 | Add Salmon 8

Seasonal House Made Soup 4 | 6

The Wedge Salad 6

Baby iceberg with tomato, bacon, red onion, aged white cheddar and house made buttermilk bleu 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 \$3.50

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

SIDES

Seasonal Grilled Vegetables 6

Beer-braised Collards 5

Roasted Fingerling Potatoes 4.50

French Fries 3.50

Cheddar Grit Cakes 4

EDITH'S ORCHIDS

An edible addition to your plate.

After president Wilson learned of Edith's love of orchids, he gave her one every day of their courtship.

Children's menu available for guests 12 and under
-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
Bread available upon request

STEAKS, CHOPS, AND POULTRY

All steaks served with garlic mashed potatoes and vegetables. Grilled to order. Chef recommends medium (warm pink center). Not responsible for quality of well done steaks, but we do suggest a butterfly cut.

Filet Mignon (8oz) 25

New York Strip (12oz) 22

Top Sirloin (8oz) 18

House Sauces

- Demi-Glace, Horseradish Cream

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, grilled 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.

Grilled Chicken 15

Herb marinated chicken breast topped with house made Alabama white sauce and served with grilled vegetables and garlic mashed potatoes.

Butternut Squash Ravioli 14

Tossed in a cream sauce with fresh spinach and tomatoes.

SEAFOOD

Shrimp and Grits 16

Crispy bacon, cheddar grit cake, and a tangy barbecue sauce. Served with Grilled vegetables on the side.

Crab Cakes 25

Grilled and served with lemon dill aioli, roasted fingerling potatoes, and grilled vegetables

Fresh Catch Market Price

A daily offering of fresh seafood

Grilled Salmon 22

Faroe islands salmon served with Cajun remoulade, grilled vegetables and roasted fingerling potatoes.

