

## FOR THE TABLE

<b>Charcuterie Board</b>	16
<i>Chef's selection of local meats and cheeses.</i>	
<b>Pork Belly</b>	10
<i>Thick cut, slab style, pork belly, dressed with Asian mustard sauce.</i>	
<b>Fried Oysters</b>	12
<i>Fresh oysters fried in a tempura batter, topped with chipotle aioli, and served with corn and spinach succotash.</i>	
<b>Shishito Peppers</b>	9
<i>Blistered Shishito peppers, miso ginger dipping sauce.</i>	
<b>Cracklins'</b>	7
<i>Deep fried pork skins, pimento cheese sauce, crispy bacon.</i>	
<b>Spinach and Artichoke Dip</b>	10
<i>Creamy house made dip served with toast points.</i>	
<b>Shrimp Cocktail</b>	11
<i>Chilled with a spicy cocktail sauce.</i>	

## SOUP & SALADS

<b>Soup Du Jour</b>	4/6
<b>Graze Salad</b>	7
<i>Mixed greens, cranberries, poached pears, goat cheese and red wine vinaigrette.</i> — half size   4	
<b>Wedge Salad</b>	6
<i>Iceberg, tomatoes, red onions, bacon, and blue cheese crumbles.</i>	
<b>Southwest Salad</b>	7
<i>Mixed greens, carrots, tomatoes, watermelon radish, white cheddar cheese, cracklin' croutons and house-made ranchero dressing.</i> — half size   4	
<b>Caesar Salad</b>	7
<i>Baby romaine, pecorino romano cheese, croutons and house-made Caesar dressing.</i> — half size   4	
<b>Spinach Salad</b>	7
<i>Baby Spinach, roasted red peppers, bacon crumbles, red onion, candied walnuts and house-made bacon vinaigrette.</i> — half size   4	

Featured house-made dressings: Ranchero, Red Wine Vinaigrette, Apple Butter Vinaigrette, Bacon Vinaigrette, Blue Cheese, Caesar.

>> Salad Additions: Chicken 6 | Salmon 8 | Shrimp 10 <<

## SIDES *Individual side add on - \$4*

<b>Mashed Potatoes</b>	
<b>Roasted Fingerling Potatoes</b>	
<b>French Fries</b>	
<b>Cheddar Grits</b>	
<b>Macaroni and Cheese</b>	
<b>House Side Salad</b>	+ 2
<b>Sautéed Garlic Spinach</b>	
<b>Honey Glazed Carrots</b>	
<b>Seasonal Vegetables</b>	

## FROM THE GRILL

*2 sides*

<b>Filet Mignon (8oz)</b>	28
<i>Topped with house made compound butter.</i>	
<b>Hand Cut USDA Prime Ribeye (12oz)</b>	26
<b>Braised Short Rib</b>	24
<i>Low and slow braised with your choice of house made BBQ sauce or Asian mustard sauce.</i>	
<b>Grilled Pork Chop (14oz)</b>	22
<i>Apple bourbon glazed, french style, bone-in pork chop.</i>	
<b>Seared Chicken Thigh</b>	16
<i>Boneless seared chicken thigh, crispy skin, sweet tomato jam.</i>	

## ENTRÉES

<b>Graze Burger</b>	11
<i>Lettuce, tomato, onion, pickle, signature special sauce and American cheese. Served with your choice of one side.</i>	
<b>Pasta Entrée</b>	market
<i>Chef's daily pasta selection.</i>	
<b>Vegan Entrée</b>	16
<i>Ask your server for details about our nightly vegan dish.</i>	

## SEAFOOD

<b>Grilled Salmon</b>	22
<i>Grilled and served with house made Cajun remoulade, two sides.</i> — available blackened upon request.	
<b>Shrimp and Grits</b>	18
<i>Crispy bacon, cheddar grits, and a tangy barbecue sauce.</i>	
<b>Crab Cakes</b>	25
<i>Seared and served with your choice of house made lemon dill aioli or miso ginger sauce, two sides.</i>	

## ADDITIONS

<b>Sautéed Toppers (ea)</b>	2
<i>Mushrooms, onions or peppers.</i>	
<b>Blue Cheese Crumbles</b>	2



# GRAZE

O N M A I N

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

*Split fee charge \$2.00*