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## Starters

FRIED GREEN TOMATOES 7  
Goat cheese and bacon.

BRUSSEL SPROUTS 6  
Goat cheese and bacon

PIMENTO CHEESE DIP 10  
Served with chips.

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## Salads

*Add shrimp 7; chicken 7; salmon 7*

GARDEN SALAD 5  
Fresh greens with tomato, cucumber, onion.

CAESAR SALAD 8  
Local Romaine tossed with croutons, Parmigiano cheese, and our Caesar dressing.

BERRY SALAD 9  
Strawberry Agave vinaigrette with Root Beer soaked blueberries, herbed goat cheese, and candied nuts.

## Burgers

THE CLASSIC 13  
American cheese, Applewood smoked bacon, lettuce, tomato, pickles, onion, ketchup, mustard, and mayonnaise.

NASHVILLE HOT 13  
Our fried chicken dipped in hot sauce served on a Kaiser roll with crisp lettuce, house pickles, and homemade blue cheese aioli.

SHRIMP PO BOY 13  
Fried shrimp with crisp lettuce, tomato, and our homemade remoulade.

PHILLY CHEESESTEAK 16  
Shaved spiced beef with onions and peppers, covered in a cheddar cheese sauce.

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## Entrees

SHRIMP & GRITS 18  
Cajun-style grits with bell pepper, bacon, and collard greens.

SALMON & LUMP CRAB 24  
Served with sauce royale, cajun style grits, and roasted brussel sprouts.

FRIED CHICKEN 20  
Basted in an Alabama white sauce. Served with green beans and mac and cheese.

RIBEYE 30  
10 oz Ribeye with roasted potatoes and a seasonal vegetable.

PORK CHOP 20  
Pan-seared with sauteed apples and sweet potatoes. Served with sauce charcuterie.

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## Desserts

CARROT CAKE 6  
Buttermilk drizzle

KEY LIME PIE 8

CHEESECAKE 8  
Raspberry with white chocolate.

BLACKBERRY COBBLER 6  
Served with vanilla ice cream.