



## DINNER SPECIALS

### SALMON AND LUMP CRAB

*Served with sauce royale, cajun risotto, and roasted brussel sprouts. \$24*

### SMOKED HALF CHICKEN

*Basted in an Alabama white sauce.  
Served with collard greens and mac and cheese. \$16*

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## STARTERS

<b>Fried Green Tomatoes</b>	<b>7</b>
Goat cheese and bacon	
<b>Brussel Sprouts</b>	<b>6</b>
Goat cheese and bacon	
<b>Pimento Cheese Dip with Chips</b>	<b>10</b>

## SALADS

*Add Grilled Chicken, Salmon, or Shrimp for \$7*

<b>Garden Salad</b>	<b>5</b>
Fresh greens with tomato, cucumber, and onion.	
<b>Caesar Salad</b>	<b>8</b>
Local Romaine tossed with croutons, Parmigiano cheese, and our Caesar dressing.	

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## BURGERS

*Our burgers are 8 oz and served with French fries.*

<b>The Classic</b>	<b>13</b>
American cheese, Applewood smoked bacon, lettuce, tomato, pickles, onion, ketchup, mustard, and mayonnaise.	
<b>Nashville Hot</b>	<b>13</b>
Our fried chicken dipped in hot sauce, served on a Kaiser roll with crisp lettuce, house pickles, and homemade bleu cheese aioli.	
<b>Shrimp Po Boy</b>	<b>13</b>
Fried shrimp with crisp lettuce, tomato, and our housemade remoulade.	
<b>Grilled Pork Belly Hoagie</b>	<b>13</b>
Grilled pork belly, basted with our Applebutter BBQ sauce, served on a hoagie roll with Granny Smith apple slaw and jalapeno.	

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## COCKTAILS

<b>The Graze Margarita</b>	<b>10</b>	<b>Key Lime Pie Martini</b>	<b>10</b>
Tequila, blood orange simple syrup, and lime juice		Absolut Vanilla, sweetened Key Lime, and cream	
<b>Bourbon Flight</b>	<b>14</b>	<b>Blood Orange Mule</b>	<b>9</b>
McCauley's, Widow Jane, and John J. Bowman		House vodka, blood orange simple syrup, Gosling's Ginger beer	
<b>Luxardo Manhattan</b>	<b>10</b>	<b>The Honey Badger</b>	<b>10</b>
Maker's 46 and Luxardo Maraschino Liqueur finished with Bittercube craft bitters		Knob Creek infused with honey, lemon, and chipotle peppers. Served up with a sugar/salt rim	

