BURGERS

Served with fries or sweet potato fries

Whiskey Bacon Burger * 21.99
1/2 lb burger with whiskey bacon jam, Muenster cheese, lettuce, and tomato on a potato bun

Mushroom Swiss Burger * 19.99
1/2 lb burger with sautéed mushrooms, Swiss cheese, lettuce, and tomato on a potato bun

Bacon Cheeseburger * 21.99
1/2 lb burger with bacon, cheddar, lettuce, tomato, red onion, and mayo on a potato bun

Black Bean Burger 17.99
House-made black bean burger topped with garlic aioli, Muenster cheese, fresh tomato, onion, and arugula on a potato bun

Patty Melt * 18.99
1/2 lb burger with Swiss cheese and grilled onions on a griddled marbled rye

SANDWICHES

Served with fries or sweet potato fries

French Dip 22.99
Thinly sliced London broil on a toasted baguette with melted provolone and horseradish cream sauce, served with savory au jus

Blackened Chicken Sandwich 16.99
Blackened chicken breast with grilled peppers & onions, Swiss cheese, and honey mustard on a potato bun

Turkey & Ham Club 18.99
Traditional triple decker layered with thinly sliced turkey, ham, bacon, American cheese, lettuce, tomato, and mayo on toasted white bread

Classic BLT 17.99
Six slices of cherrywood smoked bacon, fresh sliced tomato, lettuce, and mayo on toasted bread

Vegetarian

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

ENTREES

Served with your choice of two sides (excludes Chicken & Biscuits and Pot Roast)

Baby Back Ribs 29.99
Full rack of ribs served glazed with your choice of bourbon or sweet BBQ sauce

Country-Fried Steak 26.99
Lightly battered and fried cube steak, topped with peppered cream gravy

Fried Chicken 26.99
Golden on the outside, impossibly juicy on the inside, four pieces of pure comfort made with just the right amount of salt, pepper, and southern spices

Chicken & Biscuits 25.99
Chicken breast, angel biscuit, and mashed potatoes topped with carrots, peas, and country gravy

Pot Roast 26.99
Slow roasted in a blend of onion, garlic, tomato, red wine, and a bouquet of fresh herbs paired with red potatoes, carrots, celery, and mushrooms

London Broil 27.99
Thin-sliced London Broil served over garlic toast with au jus and horseradish cream sauce

Ribeye Steak * market price
14 oz ribeye grilled and served to your desired temperature

Dry-Aged Pork Chop 32.99
A thick, tender 12 oz dry-aged pork chop, seared and finished with a fine herb butter and natural pan juices

SIDES

5.99 each or choose 4 for 18.99

Fries
Sweet Potato Fries
Side Tossed Salad
Side Caesar Salad
Mashed Potatoes
Green Beans
Macaroni & Cheese
Pan-Fried Cabbage
Fresh Corn
Collard Greens

SEAFOOD

Salmon 31.99
Blackened or grilled, served with mashed potatoes, grilled vegetables, and grilled lemon

Fried Shrimp *Contains shellfish* 24.99
Eight hand-breaded shrimp served with two sides

Fried Catfish 21.99
Two large catfish filets, hand-breaded and fried to perfection, served with two sides

Grouper market price
Served grilled, blackened, or fried with mashed potatoes, grilled vegetables, and grilled lemon

Shrimp & Grits *Contains shellfish* 28.99
Jumbo shrimp served atop our house-made smoked gouda grits with andouille sausage, bacon, and scallions in a Cajun cream sauce with garlic toast

Low Country Boil *Contains shellfish* 26.99
Shrimp, new potatoes, corn on the cob, and andouille sausage in a light Cajun broth

SALADS

Add grilled or blackened chicken 7.00, shrimp 9.00, salmon 11.00
Ranch, Caesar, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, House Special, Vegetarian Caesar

Caesar Salad 11.99
Romaine lettuce, house-made Caesar dressing, shaved parmesan cheese, and house-made croutons

Traditional Tossed Salad 11.99
Mixed greens, tomato, cucumber, red onion, croutons, egg, and cheddar cheese

The Wedge 15.99
Iceberg lettuce wedge with roasted golden & red beets, heirloom tomatoes, cherrywood smoked bacon, crumbled blue cheese, and balsamic glaze drizzle

Fried Chicken Salad *Contains tree nuts* 18.99
Mixed greens, tomato, red onion, cucumber, fire-roasted corn, egg, candied pecans, cheddar cheese, and fried chicken

APPETIZERS

Skillet Corn Bread 8.99
Served piping hot in a cast iron skillet with a side of house-made honey, cinnamon butter, and a side of house-made peach butter

House-Made Pimento Cheese 11.99
Served with pickled onions and flatbread

Deviled Eggs 10.99
Six house-made deviled eggs topped with your choice of whiskey bacon jam or orange marmalade

Fried Green Tomatoes 10.99
Lightly coated in a panko breading and fried to a delicate crisp, served with a horseradish cream sauce

Stuffed Mushrooms 11.99
Stuffed with herbed cheese and fried, served with dill-butter sauce

PEI Mussels *Contains shellfish* 14.99
1 lb of steamed mussels in a tomato broth, served with garlic bread

QUICHES

Spinach & Sun-Dried Tomato 8.99
Sautéed spinach, sun-dried tomatoes, shallots, eggs, and cheddar

Ham & Gruyere 8.99
Smoked ham, gruyere, eggs, and shallots

Tomato Pie 8.99
Fresh heirloom tomatoes, basil, cheddar, and scallions

SOUPS

Ham & Bean Soup 8.99
Navy beans, ham, carrots, celery, and onions in a hearty broth

Chicken Noodle Soup 8.99
Slow-cooked chicken, onions, carrots, and celery in a rich chicken broth with egg noodles

PICK TWO
Your choice of two items for 14.99

Tomato Pie • Ham & Bean Soup • Caesar Salad
Chicken Noodle Soup • Ham & Gruyere Quiche
Spinach & Sun-Dried Tomato Quiche
Traditional Tossed Salad

DESSERTS

Peach Cobbler 9.99
Warm, bubbling peaches baked under a golden buttery crust, served with a scoop of vanilla bean ice cream

Hummingbird Cake *Contains tree nuts* 11.99
Three layers of banana, pineapple, and pecan cake with a rich cream cheese frosting

Banana Pudding 9.99
Layers of creamy vanilla pudding, fresh banana slices, and wafer crumbles topped with a shortbread cookie

Bread Pudding 9.99
Made with warm, custard-soaked sweet breads and bourbon-soaked raisins, baked, and topped with rich and buttery bourbon sauce

Peach Melba Pie *Contains tree nuts* 9.99
House-made with premium peach ice cream nestled in a buttery cornflake & almond crust, finished with a raspberry sauce, and topped with sliced peaches

Cheesecake 11.99
Creamy house-made cheesecake served with your choice of strawberry, raspberry, or chocolate topping. Made in a deep dish, this cheesecake is one of a kind!

DRINKS

Coke
Diet Coke
Coke Zero
Sprite
Mr. Pibb
Fruit Punch
Lemonade
Coffee
Sweet Tea
Unsweet Tea

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