

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

SALADS

- Add grilled or blackened chicken 7⁰⁰, shrimp 9⁰⁰, salmon 11⁰⁰
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
- 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

DRINKS

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| Coke | Root Beer |
| Diet Coke | Fruit Punch |
| Coke Zero | Lemonade |
| Sprite | Coffee |
| Mr. Pibb | Sweet & Unsweet Tea |

 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.

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
- PICK TWO** *Your choice of two items for 14.99*
- Ham & Bean Soup
- Ham & Gruyere Quiche
- Spinach & Sun-Dried Tomato Quiche 
- Traditional Tossed Salad 
- Caesar Salad 

ENTREES

- Served with your choice of two sides
- Baby Back Ribs 29.99
Full rack of ribs served glazed with your choice of bourbon or sweet BBQ sauce
- 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
- Ribeye Steak * market price
14 oz ribeye grilled and served to your desired temperature

SIDES

- 5.99 each or choose 4 for 18.99
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| Fries  | Green Beans  |
| Sweet Potato Fries  | Macaroni & Cheese  |
| Side Tossed Salad  | Pan-Fried Cabbage |
| Side Caesar Salad | Fresh Corn  |
| Mashed Potatoes  | Collard Greens |

SOUPS

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

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
- Bacon Cheeseburger * 21.99
1/2 lb burger with bacon, cheddar, lettuce, tomato, red onion, and mayo 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

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
- Shrimp & Grits *Contains shellfish* 28.99
Junbo shrimp served atop our house-made smoked gouda grits with andouille sausage, bacon, and scallions in a Cajun cream sauce with garlic toast
- Lowcountry Boil *Contains shellfish* 26.99
Shrimp, new potatoes, corn on the cob, and andouille sausage in a light Cajun broth