

Dinner

Starters

French Onion Soup beef broth & caramelized onions, with a parmesan crouton & bubbly Swiss cheese	5.95
Soup of the Day	4.95
Crab Cakes sautéed lump crab, with mustard-tartar sauce	12.95
Gnocchi pan seared in a sage brown butter sauce	7.95
Meatballs veal ricotta meatballs in a pepperoni sauce	7.95 GF
Fried Green Tomatoes with red bell pepper sauce & goat cheese	5.95
Escargot in mushroom caps with seasoned cream cheese herb garlic butter & crostini	9.95
Black Bean Quinoa Cakes corn avocado relish & crème fraiche	6.95 GF, mV
Pork Belly Tater Tots Benton's belly ham, shredded sweet potato, & white cheddar cheese with apple cider veal demi-glace	8.95 GF
Mac & Cheese chipotle gouda pepper jack cheese sauce with macaroni	7.95
Add House cured bacon	11.95

Entrées

Meat Loaf American Kobe beef with mashed potatoes, collard green apple slaw, tabasco straws & tomato jam	21.95 GF
Blackened Grouper with pepper jack grits, crawfish étouffée, & sautéed spinach	25.95
Oven Roasted Ashley Farms Chicken one quarter chicken, mashed potatoes, baby carrots & savory chicken jus	18.95 mGF
Grilled Sirloin with a fingerling potato hash & whole grain chimichurri	26.95 GF
Catch of the Day	MKT
Pasta of the Day	13.95
With chicken	17.95
With shrimp	19.95
With Meatballs	18.95
Crab Cakes three with mustard-tartar, mashed potatoes, & haricot verts	21.95
Plum Pork marinated tenderloin medallions finished with a savory plum sauce, over mashed potatoes & haricot verts	19.95
Quinoa Bowl Horseradish roasted cauliflower, sautéed oyster mushroom, green onion artichoke quinoa, pistachios & spicy yogurt	16.95 mV GF
Coconut Curry Salmon with creamy risotto, baby carrots, roasted broccoli, & coconut curry sauce	21.95 GF

All dinner entrees served with a choice of Caesar or House Salad

GF- gluten Free, **mGF/V**- can be made gluten free or vegan, **V**- Vegan