

Soups & Salads

Soup of the Day

Bowl 6 Cup 4

Caesar 9

Parmesan, Crouton, Basil Caper Dressing

Classic Wedge 8

Iceburg, Bacon, Tomato, Scallions, Blue Asher Cheese Dressing

Cranberry Pecan 8

Spinach, Blue Asher Cheese, Bacon, Balsamic

Mixed Greens 6

Carrot, Cucumber, Tomato

Share Plates

*Ahi Tuna Nachos 11

Seaweed Salad, Soy Reduction, Sriracha Aioli

*Prince Edward Island Mussels 8

White Wine, Garlic & Herb Butter, Grilled Baguette

Chilled Shrimp Cocktail 13

Lemon, Remoulade

Artisanal Meat & Cheese Board 18

Cured Meats & Local Cheese, Lusty Monk Mustard, Crackers

**These items are cooked to order and may be requested undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness, especially if you have certain medical conditions*

Entrée

*Local Pork Tenderloin 17

Horseradish Smashed Potatoes, Garlic Broccolini

Joyce Farms Chicken Breast 16

Wild Rice Pilaf, Charred Asparagus, Natural Jus

Jerk Rubbed Mahi Mahi 18

Pineapple & Black Bean Salsa, Rice

*Atlantic Salmon 21

Lump Blue Crab, Orzo, Arugula, Grapefruit Beurre Blanc

Gulf Shrimp & Local Grits 19

House Cured Tasso Gravy

Gemelli Pasta & Cannellini Bean "Alfredo" 14

Arugula & Basil Pesto, Sundried Tomato, Artichoke, Kalamata

A la Carte

*6oz Filet Mignon	25	Sautéed Greens	5
*8oz Seared Tuna	23	Grilled Asparagus	5
*10oz New York Strip	23	Garlic Broccolini	5
*12oz Ribeye	24	French Fries	5
		Stone Ground Grits	5
		Horseradish Potatoes	5

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