

SMALL PLATES

House- Smoked Salmon Dip

baby artichokes, spinach, tortillas
7

Baked Penne Mac & Cheese

lardons, onions, white cheddar,
parmesan, smoked gouda
7

Fried Green Tomatoes

buttermilk soaked, cornmeal fried,
remoulade sauce
9

Confit Chicken Wings

hot buffalo, jerk or thai sticky
9

Pork & Beans

braised pork belly, red beans, cornbread
9

Baked Oysters Greystone (six)

garlic, shallots, creamed spinach,
buttery herb breadcrumbs
14



SOUP

Seafood Gumbo

gulf shrimp, fish,
andouille sausage, rice, okra
9

Chef's Seasonal Soup of the Day

6

SALAD

Add Chicken for \$4
Add Shrimp or Salmon for \$8

Chopped Romaine

creamy lemon-parmesan dressing,
asparagus, herb croutons
8

Baby Organic Mixed Lettuce

green apples, spiced pecans, local goat cheese,
cider vinaigrette
8

Iceberg Wedge

cherry tomatoes, cucumbers, neuske's bacon,
blue cheese dressing
8

Kale & Quinoa

baby carrots, haricot verts, beets,
pomegranate vinaigrette
8

SEAFOOD BAR

Oysters on the Half Shell (half dozen)

Mkt. Price

Boiled & Chilled Jumbo Gulf Shrimp

14

Chilled Alabama Gulf Blue Crab Claws

14

Chilled Gulf Seafood Platter

oysters, crab claws, boiled shrimp
43

ENTRÉES

(served with your choice of one accompaniment)

Add a Salad for \$3

Grill

Broiled Angus Chuck Burger

lettuce, tomato, onion, pickle, brioche bun
9

Bacon Bleu Chuck Burger

applewood smoked bacon, bleu cheese,
grilled onions, arugula, brioche bun
12

Angus Beef Hanger Steak

maître d'butter
22

Angus Beef Filet (8oz.)

sauce au poivre
32

House-Brined Pork Tenderloin

granny smith apple chutney
21

Wild Caught Salmon

lemon-herb butter
22

Pan

Fresh Gulf Fish of the Day

Mkt. Price

Low Country Shrimp & Grits

tasso ham, peppers, green onions
24

Chicken & Dumplings

fall root vegetables, crème fraîche
16

Cheese Tortellini Vegetable Pasta

seasonal vegetables, pesto sauce
14

Fry

Southern Fish Fry

coleslaw, herb tartar sauce
14

Fish Tacos

guacamole, tomatoes, jalapenos, lime,
cilantro, chipotle crema
14

Southern Fried Chicken

buttermilk biscuit, red-eye gravy
16

ACCOMPANIMENTS

French Green Beans
Braised Collard Greens
Sautéed Mushrooms
Cole Slaw

Mashed Potatoes
House Fried Chips
Stone Ground Grits

Signature Pizza

Gluten Free Crusts are available
All pizzas \$12.95

Margherita

tomatoes, oregano, mozzarella, basil

Wild Mushroom

olive oil & herb base, portobello, shitake & button mushrooms,
caramelized onions, pecorino romano, truffle oil

Pepperoni

tomato sauce, mozzarella, provolone, chili flakes

Fennel Sausage

tomato sauce, caramelized onions, broccolini,
fire roasted peppers, mozzarella

Vegetable

basil pesto sauce, tomatoes, baby artichokes,
kalamata olives, spinach, three cheeses

Grilled Chicken

basil pesto sauce, slab bacon, tomatoes,
spinach, provolone, parmesan

Smoked Salmon

crème fraîche, capers, shaved red onions, fresh dill

Pizza of the Day