



SMALL PLATES

Fried Pimento Cheese Fritters 8

Green tomato jam

Lump Crab Cake 13

Corn relish, remoulade sauce

Chef’s Hummus Tasting 12

Three tastings of chef’s creamy hummus, garnished with marinated olives, feta cheese
grilled pita, chive oil drizzle

Bacon Wrapped Shrimp 13

Bacon wrapped shrimp stuffed with roasted poblano pepper & pepper-jack cheese
mango-jicama slaw, cilantro sauce

Pretzel with Cheddar Cheese & Jalapeño 8

Warm pretzel topped with cheddar cheese and jalapeños served with Guinness Stout
cheese sauce, deli brown spicy mustard

Summer Bruschetta 9

Heirloom tomatoes, fresh mozzarella, garden basil, extra virgin olive oil, balsamic glaze
grilled crostini

Sea Scallops 12

Pan seared scallops, cheese grits, sautéed mushrooms, lemon herb broth

Chicken Wings ½ dozen 10

Choice of lemon-pepper or buffalo style, choice of ranch or bleu cheese dipping sauce

Fried Green Tomatoes 10

Goat cheese, roasted red pepper fondue, corn relish, balsamic drizzle

SANDWICHES

Choice of Sweet Potato & Parsnip Fries, Crispy Fried Potato Wedges, Bistro Salad
Mango-Jicama Slaw

BL“g”T 14

Fried green tomatoes, smoked bacon, lettuce, tomato jam, multi grain bread

Grilled Chicken Caprese 15

Char-grilled balsamic glazed breast of chicken, fresh mozzarella, oven-dried tomatoes
basil aioli, ciabatta bread

Spinach, Mushroom & Cheese Quesadilla 12

Baby spinach, oven roasted tomatoes, sautéed mushrooms, blended cheese
flour tortilla, house roasted salsa, sour cream

Turkey Burger 14

Toasted bun, mango-jicama slaw, turkey bacon, poblano pepper aioli

Grown-Up Grilled Cheese 16

Smoked Gouda, aged cheddar, local goat cheese, fresh mozzarella, tomatoes, basil
smoked tomato dip

Grilled Hamburger 14

Grilled Angus beef, toasted bun.
Choice of cheese: Cheddar, Smoked Gouda, Bleu, Swiss, Pepper-Jack

Enhancements to Sandwiches

Sautéed mushrooms 2, Crispy bacon 2, Caramelized onions 2, Fried egg 2

FAVORITES

Grandaddy Mimms Roasted Pork 28

Apple Brown Betty moonshine glazed roasted pork, scalloped potatoes
chef’s fresh vegetables

Pecan Crusted Chicken 24

Boneless breast of chicken coated with Georgia pecans, low country spiced peach sauce
heritage popcorn rice, chef’s fresh vegetables

Portobello Mushroom Ravioli 19

Mushroom broth, sautéed mushrooms, baby spinach, grated aged parmesan cheese
Marsala glaze drizzle, fresh herbs

Sweet Tea Grilled Chicken 23

Southern sweet tea marinated chicken breast, poultry demi-glace, scalloped potatoes
vegetarian stewed greens

Hickory Barbeque Tempeh 23

Apple Brown Betty moonshine barbeque glazed Tempeh, sautéed mushrooms
heritage popcorn rice, vegetarian stewed greens

SOUPS & SALADS

Sweet Corn & Poblano Pepper Chowder 9

Purée of sweet corn, roasted poblano peppers, vegetarian stock, seasonal chowder
vegetables

Smokey Cream of Tomato Soup 8

Purée of Italian tomatoes, vegetarian broth, cream

Southern Tomato Salad 10

Baby greens, local tomatoes, sweet Vidalia onions, crumbled goat cheese, fresh basil
grilled bread, balsamic glaze, EVOO

Baby Spinach Salad 11

Tender leaves of spinach, seasonal sliced strawberries, crumbled feta cheese
toasted pine nuts, vanilla vinaigrette

Mixed Baby Greens 9

Assorted baby lettuce, heirloom tomatoes, English cucumbers, sweet carrots
crisp celery, sweet onions, herb croutons, choice of dressing

Caesar Salad 9

Romaine lettuce, aged shredded & grated parmesan cheese, herb croutons
traditional Caesar dressing, Anchovy upon request

Enhancement to Salads

Grilled Chicken Breast 7, Grilled Salmon Fillet 8, Five Grilled Shrimp 10

STEAKS

Char-Grilled Adobo Skirt Steak 27

Chipotle chili, toasted cumin & fresh lime marinated skirt steak char-grilled
chimichurri sauce, double fried plantains, chef’s fresh vegetables

Filet of Beef 39

Truffle butter, Cognac demi-glace, roasted shallots, scalloped potatoes, chef’s fresh
vegetables

Carved New York Strip Steak 42

Sliced Black Angus center-cut New York strip steak, peppercorn demi-glace
crispy fried potato wedges, chef’s fresh vegetables

Tournedos and Shrimp 47

Two medallions of filet mignon topped with Cajun spiced shrimp, demi-glace
scalloped potatoes, chef’s fresh vegetables

Steak Temperatures

Blue	<i>Very Red, Cold Center</i>	Rare	<i>Red, Cool Center</i>
Medium Rare	<i>Red, Warm Center</i>	Medium	<i>Pink, Hot Center</i>
Medium Well	<i>Dull Pink Center</i>	Well Done	<i>Not Recommended</i>

SEAFOOD

Light Fresh Catch MP

Olive oil grilled fish, chef’s starch & vegetables, charred lemon

Pan Seared Crab Cakes 25

Poblano pepper aioli, mango-jicama slaw, crispy fried potato wedges

Pan Seared Sea Scallops & Pasta 33

Arugula roasted walnut pesto, pappardelle pasta, garden tomatoes
aged parmesan cheese

Pan Seared Salmon Filet 28

Smoked paprika sofrito broth, heritage popcorn rice, vegetarian stewed greens

Low Country Shrimp & Crawfish Pasta 29

Spinach linguine pasta with scallions, mushrooms, tomatoes, spicy Cajun cream sauce

À LA CARTE ADDITIONS 5

Vegetarian Stewed Greens

Heritage Popcorn Rice

Truffle Cheese Grits

Scalloped Potatoes

Chef’s Fresh vegetables

Crispy Fried Potato Wedges

Sautéed Mushrooms

Double Fried Plantains

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk
products may increase your risk of foodborne illness



GLUTEN FREE MENU

Sweet Corn & Poblano Pepper Chowder 9
Purée of sweet corn, whole corn, roasted poblano peppers, vegetarian stock
seasonal chowder vegetables

GF - Chef’s Hummus Tasting 12
Three tastings of chef’s creamy hummus, garnished with marinated olives, feta cheese
carrot & celery sticks, chive oil drizzle

Bacon Wrapped Shrimp 13
Bacon wrapped shrimp stuffed with roasted poblano & pepper-jack cheese
mango-jicama slaw, cilantro sauce

Baby Spinach Salad 11
Tender leaves of spinach, seasonal sliced strawberries, crumbled feta cheese
toasted pine nuts, vanilla vinaigrette

Grandaddy Mimms Roasted Pork 28
Apple Brown Betty moonshine glazed roasted pork, scalloped potatoes
chef’s fresh vegetables

Sweet Tea Grilled Chicken 23
Southern sweet tea marinated chicken breast, poultry demi-glace, scalloped potatoes
vegetarian stewed greens

Filet of Beef 39
Truffle butter, Cognac demi-glace, roasted shallots, scalloped potatoes, chef’s fresh
vegetables

Carved New York Steak 42
Sliced Black Angus center-cut New York strip steak, peppercorn demi-glace
crispy fried potato wedges, chef’s fresh vegetables

Tournedos and Shrimp 47
Two medallions of filet mignon topped with Cajun spiced shrimp, demi-glace
scalloped potatoes, chef’s fresh vegetables

GF - Light Fresh Catch MP
Olive oil grilled fish, chef’s selection of starch & vegetables, charred lemon

À LA CARTE ADDITIONS 5

Vegetarian Stewed Greens	Scalloped Potatoes
Chef’s Fresh vegetables	Sautéed Mushrooms
Heritage Popcorn Rice	Double Fried Plantains

VEGETARIAN MENU

Fried Pimento Cheese Fritters 8
Green tomato jam

Chef’s Hummus Tasting 12
Three tastings of chef’s creamy hummus, garnished with marinated olives, feta cheese
grilled pita, chive oil drizzle

Pretzel with Cheddar Cheese & Jalapeño 8
Warm pretzel topped with cheddar cheese and jalapeños served with Guinness Stout
cheese sauce, deli brown spicy mustard

Summer Bruschetta 9
Heirloom tomatoes, fresh mozzarella, garden basil, extra virgin olive oil, balsamic glaze
grilled crostini

Fried Green Tomatoes 10
Goat cheese, roasted red pepper fondue, corn relish, balsamic drizzle

Sweet Corn & Poblano Pepper Chowder 9
Purée of sweet corn, whole corn, roasted poblano peppers, vegetarian stock
seasonal chowder vegetables

Southern Tomato Salad 10
Baby greens, local tomatoes, sweet Vidalia onions, crumbled goat cheese, fresh basil
grilled bread, balsamic glaze, EVOO

Baby Spinach Salad 11
Tender leaves of spinach, seasonal sliced strawberries, crumbled feta cheese
toasted pine nuts, vanilla vinaigrette

Mixed Baby Greens 9
Assorted baby lettuce, heirloom tomatoes, English cucumbers, sweet carrots
crisp celery, sweet onions, herb croutons, champagne vinaigrette

Caesar Salad 9
Romaine lettuce, aged shredded & grated parmesan cheese, herb croutons
traditional Caesar dressing

Spinach, Mushroom & Cheese Quesadilla 14
Baby spinach, sautéed mushrooms, pepper-jack cheese, griddle flour tortilla, house
roasted salsa, sour cream

Grown-Up Grilled Cheese 16
Smoked Gouda, aged cheddar, local goat cheese, fresh mozzarella, tomatoes, basil
smoked tomato dip

Portobello Mushroom Ravioli 19
Mushroom broth, sautéed mushrooms, baby spinach, grated aged parmesan cheese
Marsala glaze drizzle, fresh herbs

Hickory Barbeque Tempeh 23
Apple Brown Betty moonshine barbeque glazed Tempeh, sautéed mushrooms
heritage popcorn rice, vegetarian stewed greens

À LA CARTE ADDITIONS 5

Vegetarian Stewed Greens	Heritage Popcorn Rice
Truffle Cheese Grits	Scalloped Potatoes
Chef’s Fresh vegetables	Crispy Fried Potato Wedges
Sautéed Mushrooms	Double Fried Plantains