

STARTERS

NAWLINS BBQ SHRIMP

SAVORY DARK BEER AND GARLIC BUTTER SAUCE WITH WARM BAGUETTE

12

LAMB MEATBALLS WITH RED PEPPER SAUCE

CHAR-GRILLED W/ ROASTED RED PEPPER SAUCE

11

CREOLE CRAB CAKES

PAN SEARED AND SERVED WITH CREOLE REMOULADE SAUCE

12

MUSHROOM BRUSCHETTA W/BACON JAM ON GRILLED SOURDOUGH

11

TUNA TARTARE

LIGHTLY DRESSED W/ GRAPEFRUIT SUPREMES AND JICAMA

14

FRUIT & CHEESE PLATE

(SELECTION VARIES WITH SEASONAL OFFERINGS)

16

(ADD CURED MEATS)

19

CHARCUTERIE BOARD

CURED MEATS, PATE, STONE GROUND MUSTARD, PICKLED VEGGIE

16

CHAR- GRILLED OYSTERS

CAROLINA STYLE W/ GARLIC & PARMESAN

4/\$13 6/\$18 12/\$30

ALSO AVAILABLE RAW W/ MIGNONETTE SAUCE

HOUSE SALAD

MIXED GREENS, PEPPERS, SHAVED CARROT, SMOKED GRAPES

CHOICE OF DRESSING: BLACKBERRY BALSAMIC, RANCH, CITRUS VINAIGRETTE, SMOKY BLEU CHEESE, OR BALSAMIC

6

WEDGED CAESAR SALAD

ROMAINE, GRILLED BAGUETTE, PARMESAN TUILLE, CAESAR DRESSING

8

CLASSIC WEDGE SALAD

ROMAINE, SMOKY BLEU CHEESE, BACON, CHERRY TOMATOES

8

ADDITIONAL BLEU CHEESE CRUMBLES OR BACON BITS

\$1

ROASTED TOMATO SOUP CUP 4 BOWL 7

VEGETARIAN ENTREES

GRITS & ROOMS

CREAMY SMOOTH GRITS WITH A MEDLEY OF MUSHROOMS TOPPED WITH GARLICKY WILTED CHARD

18

CREPE RATATOUILLE

ROASTED EGGPLANT, PEPPERS, ONIONS, ZUCCHINI, STUFFED CREPE WITH TOMATO CREAM SAUCE

18

ENTREES

*WITH THE EXCEPTION OF OUR PORK CHOP, GRITS AND JAMBALAYA DINNERS
ENTREES SERVED WITH VEGETABLE OF THE DAY AND CHOICE OF POTATO*

PORK CHOP DINNER

PAN SEARED KILGUS FARMS PORK MASHED POTATOES AND COLLARD GREENS
27

SHRIMP & GRITS

STONE GROUND GRITS WITH CREOLE SPICED SHRIMP OVER TOMATO SAUCE
24

JAMBALAYA

SHRIMP & HOUSE MADE ANDOUILLE SAUSAGE
SWEET BELL PEPPERS AND ONIONS OVER CAJUN RICE
26

LACQUERED SALMON

PAN ROASTED WITH POMEGRANATE-BALSAMIC GLAZE OR
WOOD-FIRE CHARBROILED W/SMOKED MAPLE GLAZE
26

SAN FRANCISCO CIOPPINO

SHRIMP, SCALLOPS, MUSSELS AND WHITEFISH IN A CHICKEN STOCK TOMATO BROTH WITH GRILLED SOURDOUGH
32

PAN SEARED JUMBO SCALLOPS

CHARDONNAY CREAM REDUCTION & FRESH THYME
33

LEMON/BASIL CHICKEN CONFIT

LEG/THIGH QUARTER... CRISPY & DELICIOUS
18

MAPLE LEAF DUCK BREAST

BONELESS BREAST WITH A DARK BERRY/WINE REDUCTION
29

TRIPLE MEATLOAF

A SAVORY COMBO OF GROUND BEEF, GROUND LAMB AND BACON
24

FILET MIGNON

WITH A SILKY JUS
37

NEW YORK STRIP

WITH A WHISKEY-PEPPERCORN SAUCE
38

RIB EYE

WITH SILKY JUS
39

RACK OF LAMB,

DIJON HERB CRUST W/DEMI GLACE
35

ADD SAUTEED MUSHROOMS TO YOUR ENTREE 4

UNDERCOOKED MEATS POSE POTENTIAL HEALTH RISKS TO SUSCEPTIBLE INDIVIDUALS