

## ***STARTERS***

### **NAWLINS BBQ SHRIMP**

SAVORY DARK BEER AND GARLIC BUTTER SAUCE WITH WARM BAGUETTE  
**12**

### **LAMB MEATBALLS W/ RED PEPPER SAUCE**

CHAR-GRILLED W/ ROASTED RED PEPPER SAUCE  
**10**

### **CREOLE CRAB CAKES**

PAN SEARED AND SERVED WITH CREOLE REMOULADE SAUCE  
**10**

### **AVOCADO & CRAB TOAST ON GRILLED SOURDOUGH**

### **FRUIT & CHEESE BOARD**

SELECTION VARIES WITH SEASONAL OFFERINGS  
**13**  
(ADD CURED MEATS)  
**16**

### **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, BALSAMIC  
**6**

### **WEDGE 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 6**

## ***VEGETARIAN ENTREES***

### **GRITS & ROOMS**

CREAMY SMOOTH GRITS WITH A MEDLEY OF MUSHROOMS TOPPED WITH GARLICY WILTED CHARD  
**18**

**EGGPLANT STACK W/ MOZZARELLA & RED PEPPER 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  
**26**

### **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  
**25**

### **LAQUERED SALMON**

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

### **GRILLED SEAFOOD PLATTER**

SHRIMP, SCALLOPS AND CHAR-GRILLED OYSTERS W/ SAVORY LEMON BUTTER  
**32**

### **PAN SEARED JUMBO SCALLOPS**

CHARDONNAY CREAM REDUCTION & FRESH THYME  
**30**

### **CHAR-GRILLED LEMON BASIL CHICKEN BREAST**

WITH GRILL-BLISTERED CHERRY TOMATOES  
**22**

### **MAPLE LEAF DUCK BREAST**

BONELESS BREAST WITH A DARK BERRY/WINE REDUCTION  
**28**

### **TRIPLE MEATLOAF**

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

### **FILET MIGNON**

WITH A SILKY JUS  
**33**

### **NEW YORK STRIP**

WITH A WHISKEY-PEPPERCORN SAUCE  
**34**

### **RIB EYE**

WITH SILKY JUS  
**36**

### **LAMB LOIN CHOPS**

PAN ROASTED WITH ROSEMARY, RED WINE REDUCTION  
**29**

### **ADD SAUTEED MUSHROOMS TO YOUR ENTREE**

**3**

*UNDERCOOKED MEATS POSE POTENTIAL HEALTH RISKS TO SUSCEPTIBLE INDIVIDUALS*