

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

MUSHROOM BRUSCHETTA W/ BACON JAM ON GRILLED SOURDOUGH

9

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 GARLICKY WILTED CHARD

18

EGGPLANT STACK W/ FRESH MOZZARELLA & ROMESCO SAUCE

(ROASTED RED PEPPER & CRUSHED ALMOND 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

SAN FRANCISCO CIAPPINO

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

PAN SEARED JUMBO SCALLOPS

CHARDONNAY CREAM REDUCTION & FRESH THYME
30

SMOKED CHICKEN LEG/THIGH QUARTER

BOURBON MARINATED, SMOKED, AND A SMOKED MAPLE GLAZE
SERVED WITH BROWN SUGAR ROSEMARY CARROTS
18

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
32

ADD SAUTEED MUSHROOMS TO YOUR ENTREE

3

UNDERCOOKED MEATS POSE POTENTIAL HEALTH RISKS TO SUSCEPTIBLE INDIVIDUALS