

SOUPS/SALADS

Lobster Bisque Garnished with Jumbo Lump Crab and Chives	6.95
The Wedge with Crumbled Blue Cheese, Bacon, Tomato, and Ranch Dressing	6.25
Side Caesar Salad, Shaved Parmesan, Croutons, and Cracked Black Pepper	7.95
House Salad with Manchego Cheese, Greens, Granny Smith Apple Vinaigrette	6.95

APPETIZERS

Fried Green Tomatoes with Chow Chow Relish and Savannah BBQ Sauce	7.95
Crispy Fried Catfish Fingers with Coleslaw, Tartar Sauce, and Lemon	6.95
Crab and Artichoke Dip Served Piping Hot with Baguette	8.95
Low Country Louie with Lobster and Crabmeat in a Creole Mayonnaise	9.25
BBQ Pork Spare Ribs with Spicy Asian Glaze	7.95
L.A. Wings with Spicy Asian Glaze and Cilantro Peanut Dipping Sauce	7.95
Carolina Gumbo with Andouille Sausage and Brown Rice	7.95
Seared Diver Scallops with Creamed Corn and Tomato Chutney	8.95

SIDES (Choose 3 as an entrée for 10.95)

Candied Yams	4.00
Sauteed Spinach	4.00
Creamy Grits	4.00
Mashed Potatoes	4.00
Wild Mushroom-Sweet Potato Hash	4.00
Asparagus	4.00
Stewed Green Beans	4.00
French Fries	4.00
Haricots Verts	4.00
Aged White Cheddar Macaroni and Cheese	5.00

SANDWICHES (Sandwiches Served with Fries, Coleslaw, or Fresh Fruit)

Hamburger with Lettuce, Tomato, and Onion on Toasted Potato Roll w/Cheese: add .50 w/ Bacon: add .75 w/ Mushrooms: add .50	8.95
Grilled Chicken Sandwich with Baby Arugula, Guacamole, and Tomato	8.95

BIG SALADS

Chicken Caesar Salad with Crisp Romaine and Croutons, Tossed with Creamy Caesar Dressing and Grated Parmesan Cheese	10.95
Grilled Salmon Salad with Roasted Beets, Goat Cheese, Orange Vinaigrette	13.95
Grilled Steak Salad with Raspberry Vinaigrette, Blue Cheese, and Corn	13.95

MAIN COURSES

Herb Roasted Chicken with Stewed Green Beans, Mashed Potatoes, Pan Jus	14.95
Seared Beef Medallions with Mashed Potatoes, Asparagus and Red Wine Sauce	18.95
Pork Chop with Candied Yams, Spinach, and Calvados Apple Jus	18.95
Seared Scallops with Wild Mushroom-Sweet Potato Hash, Cider Butter Sauce	18.95
Steamed Mussels with Garlic and Herbs in a Buttery Clam Broth	12.95
Crispy Sea Bass with Wild Mushrooms, Creamed Corn, and Fingerlings	22.95
Shrimp and Grits with Shallots, Tomatoes, and Andouille Sausage in a Buttery Clam Broth	17.95
Jumbo Lump Crabcakes with Corn Succotash, Shoestring Potatoes, Mustard Cream	21.95
New York Strip with Potato Croquettes, Sautéed Spinach, Maitre d' Butter	20.95
BBQ Salmon with Crispy Grits Cake, Spinach, and Savannah BBQ Sauce	18.95
Braised Beef Short Rib with Mashed Potatoes, Asparagus, Bordelaise Sauce	19.95
Angel Hair Pomodoro with Tomato Filet and Fresh Basil	13.95
Alaskan Halibut with Brown Rice, Asparagus, Roasted Corn, and a Mango Peach Relish	19.95



FINE FACES, NEIGHBORHOOD FRIENDS,
AND CULINARY WARMTH WITH THE
HINT OF A DRAWL - ALL CRAFTED A
LITTLE SLOWER TO ACCENTUATE THE
RICH TASTES, THE SENSE OF HISTORIC
CULTIVATION, AND SIMPLE ELEGANCE.
IT MAY NOT BE THE SOUTH, BUT IT IS
DEFINITELY OUR VERY OWN DELICIOUS
LITTLE SLICE.

Coffee, Decaf, Espresso
Cappuccino, Latte, Iced Mocha
Tea, Iced Tea, Sweet Tea
Pink Lemonade
Arnold Palmer
Coke, Diet Coke
Stewart's Root Beer
Sunkist Orange Soda
7-Up, Tonic, Ginger Ale

8.00

Bronx
Cosmopolitan
Gimlet
Manhattan
Martini
Old Fashioned
Rob Roy
Rusty Nail
Side Car
Stinger

Matanzas Creek Sauv Blanc	24.00
Miner Chardonnay, Napa	27.00
Seghesio Old Vine Zinfandel	33.00
Ridge Lytton Springs Zin	38.00
Qupe Syrah, Central Coast	18.00
Elizabeth Spencer Cabernet	35.00
Whitehall Lane Cabernet	38.00
Spring Mountain Merlot	42.00

BY THE GLASS BOTTLE

CHARDONNAY		
William Hill, Central Coast	8.00	30.00
Annabella Chardonnay	9.00	34.00
Santa Barbara	10.00	38.00
La Crema, Sonoma	13.00	50.00
Byron, Santa Maria Valley		45.00
Wente Riva Ranch		42.00
Merryvale, Starmont		32.00
Steele, California		38.00
Benziger, Sonoma		48.00
Morgan, Monterey County		45.00
Girard, Napa Valley		52.00

Torre di Luna, Venezia	6.50	25.00
Benvolio, Friuli	7.50	28.00
Erath Pinot Gris	9.00	34.00
Jermann		52.00

Deakin Estate Moscato	6.00	24.00
Infamous Goose	8.00	30.00
Chateau St. Jean, California	8.50	32.00
Frog's Leap, Napa Valley		45.00
Freemark Abbey, Viognier		42.00
Dr. Loosen Riesling, Mosel	9.00	30.00

Mionetto Prosecco Brut 187 Liter	12.00
Bruno Paillard, France	95.00
Taittinger NV Brut	80.00
Schramsberg Blanc de Noir	69.00
Puppeteer Sparkling Chardonnay 7.00	26.00
Schramsberg Mirabelle	48.00

Lucky Star, California	7.50	28.00
Peter Howland, New Zealand	9.00	36.00
Steele, Carnaros		48.00
La Crema, Sonoma		42.00

Montes, Chile	7.00	26.00
Velvet Devil, Washington State	9.50	32.00
Benziger, Sonoma		48.00

Il Bastardo Sangiovese	6.50	21.00
Tamás Double Decker Red	7.50	24.00
Blue Franc, Washington State		27.00
Alfredo Roca, Mendoza	7.50	28.00
Edmeades, Zinfandel	11.00	36.00
Kaiken Malbec Ultra		54.00
Steele “Pacini Vineyard” Zinfandel		48.00
Puydeval Red Wine Blend, France		36.00

Shooting Star, Lake County	8.00	30.00
Santa Barbara, California	12.00	46.00
Yangarra Shiraz		42.00
Cambria Tepusquet Vineyard		42.00
Gotham Shiraz, McLaren Vale		36.00
Fleur Petite Sirah		36.00

Cypress Cabernet, Central Coast	6.50	24.00
Leese-Fitch, California	8.00	30.00
Ray's Station, Alexander Valley	10.00	38.00
Villa Mt. Eden, Napa Valley	10.50	40.00
Two Angels, Paso Robles		45.00
Justin, Paso Robles		54.00
Freemark Abbey, Napa Valley		62.00
Merryvale Starmont, Napa Valley		48.00
Conn Creek, Napa Valley		52.00
Murrieta's Well Red Meritage		50.00
Craggy Range Te Kahu Meritage		48.00
Forefront Cabernet, Napa		64.00