

APPETIZERS AND SOUPS

Lobster Bisque with Jumbo Lumps and Chives	6.95
Carolina Gumbo with Duck Confit, Andouille Sausage, and Brown Rice	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
Fried Green Tomatoes with Chow Chow Relish and Savannah BBQ Sauce	7.95
Low Country Louie with Lobster and Crabmeat in a Creole Mayonnaise	9.25

SALADS

House Salad with Garden Greens Tossed with Toasted Walnuts, Apples, and Grated Manchego Cheese in a Granny Smith Apple Vinaigrette	6.95
Caesar Salad with Crisp Romaine and Croutons Tossed with Creamy Caesar Dressing and Grated Parmesan Cheese w/ Chicken: add 3.00 w/ Shrimp: add 2.00 each	7.95
The Wedge with Crumbled Blue Cheese, Bacon, Tomato, and Ranch Dressing	6.25
Fresh Spinach Salad with Fried Chicken Tenders, Cranberries, and Mango in a Balsamic Vinaigrette	12.95
Grilled Salmon Salad with Garden Greens, Roasted Beets, Baby Arugula, and Toasted Walnuts in a Honey-Orange Vinaigrette	13.95
Grilled Steak Salad with Garden Greens Tossed with Roasted Corn, Caramelized Onions, Crumbled Blue Cheese and Raspberry Vinaigrette	13.95
Chopped Chef’s Salad with Turkey, Ham, Boiled Egg, Tomato, Blue Cheese and Avocado Tossed with Creamy Ranch Dressing	11.95

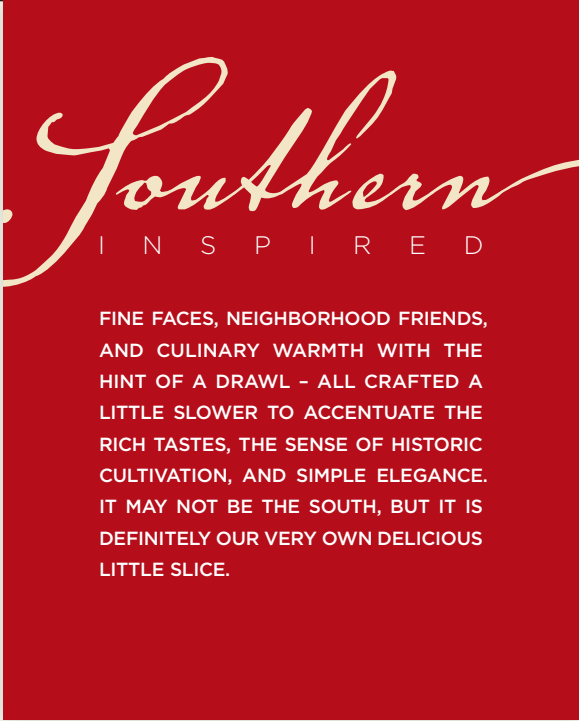
SANDWICHES AND ENTRÉES *(Sandwiches Served with Fries, Coleslaw, or Fresh Fruit)*

Turkey, Apple, and Brie with Granny Smith Apples and Roasted Turkey Slathered with Smokey Mountain Pepper Jam on Toasted Raisin Bread	9.95
Grilled Chicken Sandwich with Baby Arugula, Guacamole, and Tomato	8.95
Grilled Cheese with Tomato and Cheddar on Toasted Sourdough w/ Bacon: add .75	7.95
Turkey Pastrami Reuben with Swiss Cheese, Sauerkraut, and Russian Dressing on Toasted Rye Bread	8.95
Hamburger with Lettuce, Tomato, and Onion on Toasted Sesame Roll w/Cheese: add .50 w/ Bacon: add .75 w/ Mushrooms: add .50	8.95
Pulled Pork Sandwich with Cider Braised Pork Simmered in BBQ Sauce and Served with Sliced Cheddar on a Sesame Roll	9.25
Steak Frites with New York Strip on Toasted Sourdough with Seasoned Fries and a Small Bouquet of Garden Greens	15.95
Charleston Shrimp and Grits with Smoked Sausage, Fresh Shrimp, and Tomatoes Simmered in a Buttery Clam Broth. Served over Creamy Stone Milled Grits	13.95
Creamy White Cheddar Macaroni and Cheese with Blackened Chicken and Fresh Chopped Tomatoes	12.95
Steamed Mussels with Garlic and Herbs in a Buttery Clam Broth. Served with Ciabatta Baguette and Fresh Lemon	12.95
Jumbo Lump Crabcake Sandwich with Tartar Sauce on a Potato Roll	10.95
Blackened Catfish Club with Applewood Smoked Bacon on Wheat	9.95

SIDES *(Choose any 3 sides as an entrée for 10.95)*

Candied Yams	4.00	Asparagus	4.00
Sauteed Spinach	4.00	Stewed Green Beans	4.00
Creamy Grits	4.00	French Fries	4.00
Mashed Potatoes	4.00	Haricot Vert	4.00
Wild Mushroom-Sweet Potato Hash	4.00	White Cheddar Mac and Cheese	5.00





BEVERAGES

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

COCKTAILS8.00

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

WINE - HALF BOTTLES

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

WINEBY THE GLASSBOTTLE

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

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

SAUVIGNON BLANC/OTHER WHITES		
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

CHAMPAGNE/SPARKLING		
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

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

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

MALBEC/OTHER		
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

SYRAH/PETITE SIRAH		
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

CABERNET SAUVIGNON		
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