

DINNER

STARTERS

Soup du Jour cup/bowl	3/5
Pimento Cheese Fritters creamy pimento cheese fried with ranch and pepper jelly	10
Boom Boom Shrimp fried shrimp with boom boom sauce	9
Lamb Eggrolls served with Tzatziki sauce	9
Fried Green Tomatoes "Caprese Style" mozzarella, corn cob jam, green apple vinaigrette	10
Cheese Board assorted cheeses, fruits, crackers	11
Fried Calamari deep fried calamari with lemon, parsley and served with a caper kalamata olive dipping sauce	9
Charcuterie Platter capocollo ham, coppa pork shoulder, mortadella with pistachios, felino king salami, prosciutto, mustard house made pickles & crusty bread	12
Mixed Board a mix from the charcuterie and cheese board	12

ENTRÉE SALADS

Garden Salad mixed greens, cucumbers, carrots, tomatoes, black olives, cheddar cheese, egg	9
Fall Salad romaine and kale, bleu cheese crumbles, green apples, spiced walnuts	11
Caesar Salad romaine, parmesan cheese, croutons, Caesar dressing	9
Green Jacket mixed greens, parmesan, croutons, tomatoes, parsley tomato vinaigrette	9

Includes choice of grilled, blackened or fried chicken breast. Add fried shrimp or grilled or blackened salmon for two dollars.

Dressings

balsamic vinaigrette, blue cheese, honey mustard, green apple vinaigrette, ranch, thousand island

ENTRÉES

Grilled Salmon* garlic mash, vegetable of the day, smoked tomato garlic and artichoke cream sauce	21
14oz Bone-In Rib Chop* chipotle sweet potatoes, vegetable of the day, with mustard sauce	21
Smothered Chop Steak* mushrooms, onions, brown gravy, garlic mash, vegetable of the day	15
Shrimp & Grits olive oil, blistered tomatoes, smoked cheddar grits, remesco	18
Mixed Grill vidalia onion & cheddar cheese smoked sausage, Georgia quail, 6oz sirloin, garlic mash, & vegetable of the day with whole grain mustard sauce.	28
Fire Grilled Rib-Eye* blue cheese walnut butter, garlic mash, vegetable of the day	28
Bayou Chicken (Mark's Byrd) bell peppers, sweet onions, tasso cream sauce, goat cheese	16
Filet Rockefeller* garlic mash, vegetable of the day, Rockefeller topping	30
Fried Shrimp garlic mash, vegetable of the day	16

Executive Chef Doug Sanneman

**These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.*