

## To Begin With

### **Crispy Fried Onions – \$11**

Thin sliced fried onions served with southwest ranch

### **Lump Crab Cake – \$14**

Crispy lump crab cake served with a lemon basil aioli

### **\*Ahi Tuna Sashimi – \$16**

Sesame-seared ahi tuna served with pickled ginger, wasabi & soy sauce

### **Panko Encrusted Shrimp – \$14.5**

Served with ginger peach sweet & sour sauce

### **Crispy Cajun Brussels Sprouts – \$10**

Served with smoked brown sugar aioli

### **Fried Saltines & Pimento Cheese – \$9**

Fried saltine crackers served with house recipe pimento cheese

## Soup & Salads

> Add to any salad: Flame-grilled chicken – \$7 \*Pan-seared salmon – \$13 Grilled shrimp – \$11

### **Sweet Onion Soup – \$9**

Our own take on the classic French onion soup – just creamier, topped with a crouton and Swiss cheese bubbling hot

### **Garden Salad – \$8 Large – \$11**

Romaine lettuce, tomato, cucumber, red onion, cheddar, sun-dried cranberries & candied pecans

### **Caesar Salad – \$7 Large – \$10**

Romaine lettuce, cracked pepper croutons & Parmesan tossed in a creamy Caesar dressing

### **Lemongrass Grilled Chicken Salad – \$18**

Lemongrass grilled chicken, served with Romaine, cucumber, carrots, crispy wontons, chopped peanuts and Thai peanut dressing

### **Crispy Mozzarella Tomato Salad – \$14**

Panko fried Mozzarella served with fresh basil, Romaine lettuce and a honey balsamic reduction

### **House Made Dressings**

Sweet Onion Vinaigrette, Lemongrass Vinaigrette, Ranch, Blackberry Balsamic, Thai Peanut, Bacon Bleu Cheese

## Sandwiches

> Sandwiches are served with one side. Substitute a garden or Caesar salad for your side for \$4.25

### **Fried or Blackened Catfish – \$15**

Fried or blackened catfish strips served on a grilled brioche bun with lettuce, tomato, creamy cole slaw and house tartar sauce

### **\*Black Angus Burger – \$15**

8 oz. flame-grilled ground short rib and brisket burger, topped with lettuce, tomato, your choice of cheese

**Add:** Bacon \$1.5 Mushrooms \$.75 Sautéed onions \$.50

### **Sweet Onion Chicken Parmesan – \$15**

Hand-breaded southern fried chicken breast topped with provolone cheese and pecan pesto tomatoes served on a grilled brioche bun with lemon pesto aioli

### **Pimento Cheese Fried Chicken Club – \$15**

Hand-breaded Southern fried chicken breast served on a brioche bun with lettuce, tomato, pimento cheese, smoked bacon

### **Pecan Chicken Salad Melt – \$14**

Toasted pecan chicken salad served on grilled sourdough with lettuce, tomato, smoked bacon and cheddar

### **Open Faced Pot Roast – \$16**

Slow-roasted beef chuck roast served over sourdough bread with provolone cheese, caramelized onions, creamy horseradish and herb au jus.



*Pasta* > Add a garden or Caesar salad to any pasta for \$4.25

**Wild Mushroom Ravioli – \$20**

Wild mushroom and Parmesan ravioli tossed with sautéed wild mushrooms and pecan pesto in a fresh white wine cream sauce

**Thai Peanut Chicken & Rice Noodles – \$19**

Ginger grilled chicken and rice noodles tossed with bell peppers, green onions, fresh basil, cilantro and Thai peanut sauce

**Lemon Butter Grilled Shrimp Fettuccine – \$21**

Tossed with garlic roasted tomatoes and pecan basil pesto

*Entrees* > Entrees come with choice of 1 side item. Substitute a garden or Caesar salad for \$4.25

**Fried or Blackened Catfish – \$20**

Fried or blackened catfish served with our house tartar sauce

**Sweet Tomato Glazed Meatloaf – \$20**

Wrapped with Applewood bacon, crispy fried onions and herb au jus served with cheddar mashed potatoes. (May add side item for \$5)

**\*Pecan Encrusted Local Mountain Trout – \$26.5**

Pan-seared rainbow trout encrusted with pecans and served with a creamy fresh herb & garlic lemon butter sauce

**Crab Cakes – \$31**

Sautéed jumbo lump crab cakes served with a lemon basil aioli

**Shrimp & Grits – \$26**

Applewood smoked bacon and jumbo shrimp served over stone-ground cheddar grit cakes topped with a lobster cream sauce. (May add side item for \$5)

**\*Peach Sweet-N-Sour Grilled Salmon – \$27**

Flame-grilled salmon with Peach Sweet-N-Sour glaze

**Chicken Schnitzel – \$20**

Lightly breaded lemon sauteed chicken breast cutlets with Madeira wine mushroom sauce

**Blackberry BBQ Beef Short Rib – \$25**

Braised boneless short rib flame grilled with a blackberry BBQ sauce

**Chicken Fried Steak – \$19**

Southern fried beef cube steak topped with white pepper gravy

**Sweet Onion Pot Roast – \$20**

Slow-roasted beef chuck roast served with herb au jus

*On the Side* > All Sides – \$5

Garlic mashed potatoes

Seasoned fries

Cucumber tomato salad

Sautéed vegetables

Southern fried okra

Sweet potato fries

Cole slaw

Pimento Mac & Cheese



\* Consumption of raw or under cooked foods such as meat, poultry, seafood, shellfish and eggs, which may contain harmful bacteria, increases the risk of food borne illness.

There is a \$.25 charge for all extra sides of dressings and sauces | \$1.50 charge to divide meals in kitchen  
Our sauces and dressings are available for purchase. Please ask your server.