

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

Cucumber tomato salad

Southern fried okra

Cole slaw

Seasoned fries

Sautéed vegetables

Sweet potato fries

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.