

Appetizers

HEIRLOOM TOMATO PIE 8½
*sourdough short crust,
tomato jelly glaze*

BROILED PEACH 9
*local cheese, basil & black sesame pesto,
peach vinegar, shaved radish*

GRIT FRITTERS 8
*kale, parmesan cheese,
spring onion dipping sauce*

LUMP CRAB CAKE 16½
*smoked horseradish sauce,
watercress, house-made potato chips*

CHILLED TOMATO SOUP 9½
*poached shrimp, avocado,
tomato salt, cilantro*

SHAVED SUMMER SQUASH SALAD 8½
*summer vegetables, green goddess dressing,
garlic crumbs, strawberry vinegar*

MIXED GREENS SALAD 8½
*local greens, heirloom tomato, cucumber,
red onion, ranch dressing, croutons*

***RED SNAPPER CRUDO** 12
*shaved peach and radish, celery vinegar,
olive oil, toasted chili*

DAILIES \$16

[TUESDAY]

SPAGHETTI & MEATBALLS
chef's secret recipe

[WEDNESDAY]

FRIED CHICKEN & BISCUITS
the best of the best

[THURSDAY]

MEATLOAF
collard greens, mashed potatoes, gravy

[FRIDAY]

BRUNSWICK STEW
*shredded chicken, butter beans and corn
in a rich tomato stew served with rice*

[SATURDAY]

BEEF STROGANOFF
*egg noodles, mushrooms, brandy,
sour cream*

Entrees

VEGETABLE PLATE 22½
*seasonal and wholesome
with freshly-baked cornbread*

CHICKEN AND DUMPLINGS 24½
*pastured chicken, buttermilk
dumplings, fresh herbs*

BLACKENED GULF REDFISH 25½
*summer squash, potato,
green peppercorn, tomato butter*

***SEARED GULF TUNA LOIN** 31½
*served rare with dry-fried pole beans,
pecans, crispy shallots, ginger jelly*

BBQ GLAZED KING SALMON 32½
*sauté of local vegetables,
country ham sauce*

***SMOKED PORK LOIN** 27½
*oyster mushrooms, corn,
field peas, corn milk, basil*

***BLACK ANGUS STRIP STEAK** 30½
*preserved onions, wild mushrooms,
duck fat potato cake,
cracked pepper steak sauce*

SMOKED SHORT RIB 28
*braised butter beans, smoky jus,
glazed cipollini onion, garlic chips*

SLOW-ROASTED LAMB SHOULDER 28½
*smoked eggplant puree, blistered peppers,
ramp marmalade*

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY,
SEAFOOD, SHELLFISH AND EGGS MAY INCREASE
THE RISK OF FOODBORNE RELATED ILLNESS.

Vegetables

SPICY COLLARD GREENS 5½
ham hock pot liquor, onions, tomatoes

SLICED HEIRLOOM TOMATOES 6
olive oil, sea salt, black pepper

BUTTER BEANS 6½
braised in vegetable dashi broth

DRY-FRIED POLE BEANS 7
lime nuoc cham, cilantro, basil

FRIED GREEN TOMATOES 6½
*coated in house made saltines, served with
mayonnaise*

CRISPY FRIED EGGPLANT 6
drizzled with cane syrup and sea salt

CORN AND FIELD PEAS 6½
with oyster mushrooms

Essentials

DEVILED EGGS *bacon jam, crispy ham, herbs* 5½

PIMENTO CHEESE *benne seed crackers, pepper jelly, house-made pickles* 8½

FRESHLY-BAKED CORNBREAD *banner butter, local honey* 6

SMOKED CHICKEN WINGS *bbq spice, french onion dipping sauce* 9

BAR BURGER *hook's cheddar, lettuce, red onion, ketchup, mayo, pickles* 6½

HAND-CUT FRIES 5½ | **MAC-N-CHEESE** 7½ | **CRISPY ONION RINGS** 6

BREAD & BUTTER PICKLES 4½ | **BENNE SEED COLE SLAW** 3½