

## Appetizers

### GRIT FRITTERS 8

*kale, parmesan cheese,  
spring onion dipping sauce*

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### CHILLED TOMATO SOUP 9½

*poached shrimp, avocado,  
tomato salt, cilantro*

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### HEIRLOOM TOMATO PIE 8½

*sourdough short crust,  
tomato jelly glaze*

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### SHAVED SUMMER SQUASH SALAD 8½

*summer vegetables, green goddess dressing,  
garlic crumbs, strawberry vinegar*

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### BABY KALE SALAD WITH PRESSED CHICKEN BREAST 12½

*buttermilk dressing,  
crispy shallots, egg, grains*

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### GRILLED SHRIMP SALAD 15½

*field lettuce, pickled ginger,  
sweet cowpeas, garlic*

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### MIXED GREENS SALAD 8½

*local greens, heirloom tomato, cucumber,  
red onion, ranch dressing, croutons*

## 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

### CRAB CAKE SANDWICH 17½

*horseradish sauce, lettuce,  
benne slaw, hand-cut fries*

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### GRILLED PORK SANDWICH 14½

*grilled peaches,  
pickled sweet peppers,  
lettuce, peach mustard,  
ciabatta bun, hand-cut fries*

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### VEGETABLE PLATE 15½

*choose any 3 from our  
vegetable selections, served  
with fresh cornbread*

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### \*WATERSHED BURGER 13½

*hook's cheddar, lettuce,  
red onion, ketchup, mayonnaise,  
pickles, hand-cut fries*

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### CHICKEN AND DUMPLINGS 16½

*pastured chicken, buttermilk  
dumplings, fresh herbs*

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### BLUEFIN TUNA BURGER 17½

*sesame, chili mayo, lettuce,  
pickled red onion, hand-cut fries*

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### WHITE TRUFFLE CHICKEN

### SALAD SANDWICH 12½

*golden raisins, pine nuts,  
whole wheat bread*

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### BLACKENED GULF REDFISH 15½

*summer squash, potato,  
green peppercorn, tomato butter*

## 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 chanterelle 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, hand-cut fries* 6½

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

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

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