

Appetizers

GRIT FRITTERS 8

kale, parmesan cheese,
spring onion dipping sauce

CHILLED TOMATO SOUP 9½

poached shrimp, avocado,
tomato salt, cilantro

HEIRLOOM TOMATO PIE 8½

sourdough short crust,
tomato jelly glaze

SHAVED SUMMER SQUASH SALAD 8½

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

BABY KALE SALAD WITH PRESSED CHICKEN BREAST 12½

buttermilk dressing,
crispy shallots, egg, grains

GRILLED SHRIMP SALAD 15½

field lettuce, pickled ginger,
sweet cowpeas, garlic

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

CRISPY CATFISH SANDWICH 15½

lettuce, onion, sambal mayonnaise,
pickled green tomato, hand-cut fries

VEGETABLE PLATE 15½

choose any 3 from our
daily selections, served
with fresh cornbread

*WATERSHED BURGER 13½

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

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

CHICKEN AND DUMPLINGS 16½

pastured chicken, buttermilk
dumplings, fresh herbs

BLUEFIN TUNA BURGER 17½

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

WHITE TRUFFLE CHICKEN

SALAD SANDWICH 12½

golden raisins, pine nuts,
whole wheat bread

BLACKENED GULF REDFISH 15½

summer squash, potato,
green peppercorn, tomato butter

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

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