

## Appetizers

### GRIT FRITTERS 8

kale, parmesan cheese,  
spring onion dipping sauce

### FALL SQUASH SOUP 8½

candied squash, peanut puff,  
fragrant chili oil

### HEIRLOOM TOMATO PIE 8½

sourdough short crust,  
tomato jelly glaze

### SHAVED VEGETABLE SALAD 8½

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

### SHAVED PORK SANDWICH 15½

buttermilk & peach slaw, arugula  
TGM bun, hand-cut fries

### VEGETABLE PLATE 15½

ask your server for our daily selections  
served with fresh cornbread

### \*WATERSHED BURGER 13½

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

### 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

## Vegetables for Sharing

### SPICY COLLARD GREENS 5½

ham hock pot liquor, onions, tomatoes

### SLICED HEIRLOOM TOMATOES 6

olive oil, sea salt, black pepper

### APPALACHIAN CIDER BEANS 6½

seasoned with molasses and mustard

### DRY-FRIED POLE BEANS 7

lime nuoc cham, cilantro, basil

### FRIED GREEN TOMATOES 6½

coated in house made saltines, served with  
mayonnaise

### 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

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