

Appetizers

FALL SQUASH SOUP 8½
*candied squash
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*

ARUGULA SALAD 10½
*fresh farmer's cheese, pickled persimmons,
crispy pork skin, boiled peanut vinaigrette*

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 & apple 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
*leek broth, potato, cauliflower
chive and lemon gremolata*

Vegetables for Sharing

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

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*

POACHED NEW POTATOES 7
with garlic aioli and fresh dill

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.