

Entrées

All entrées served with a Garden or Caesar salad · Gluten free pasta available upon request.

Filet Mignon *

Grilled beef filet with a pomegranite jus served over mashed potatoes with asparagus 23.99

🌀 Steakhouse Ribeye *

Hand cut ribeye with our house seasoning cooked to order. Served with scalloped potatoes and fresh sautéed vegetables in herb butter 20.99

Blackberry Pork Chop *

Hickory Nut Gap Farm organic pork chop basted in our chipotle blackberry barbeque sauce. Served over apple potato hash with a side of fresh garlic green beans 18.99

🌀 Arugula & Mushroom Pasta

Arugula, mushrooms, spinach and sun-dried tomatoes over fresh made fettuccini with a white wine tomato broth 15.99

Add Grilled or Blackened Shrimp 5.00

Add Organic Chicken * 4.00

Goat Cheese Salmon

Grilled salmon topped with local goat cheese and diced tomatoes in a lemon garlic wine sauce over sautéed spinach 17.99

Southern Fare

Substitute a salad for a vegetable or starch 2.25

Meatloaf

Homemade meatloaf topped with your choice of brown gravy or tomato gravy. Served with mashed potatoes and garlic green beans 11.99

Baked Chicken

Organic roasted chicken with house seasoning. Served with organic grains and sautéed vegetables with herb butter 12.99

Shrimp & Grits

Jumbo shrimp sautéed in our tasso ham cream sauce over parmesan grit cakes with gorgonzola crumbles and scallions 17.99

Lemon Trout

Pan fried local trout over organic grains with lemon chardonnay sauce. Served with fresh sautéed vegetables in herb butter 17.99

Crab Cakes

Two handmade lump crab cakes over sautéed vegetables with a lemon herb sauce 18.99

Portabella Stack

Balsamic marinated portabella with fried eggplant, zucchini, summer squash, fresh mozzarella and fire roasted marinara 16.99

Seafood Risotto

Parmesan risotto with chef's choice of seafood served with a champagne herb sauce 18.99

🌀 Turkey & Dressing

Turkey breast roasted fresh daily over herb stuffing topped with gravy. Served with mashed potatoes and garlic green beans 11.99

Beverages

Fountain Drinks - Fresh Brewed Tea - Coffee 1.99

Flavored Iced Tea - Juice - Hot Tea 2.59

San Pellegrino Sparkling Water 3.99

Ask your server for specialty drinks, beer and wine!

Ask
about our
Catering
Services!

🌀 House Specialty

* Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.