

# APPETIZERS

## **Deviled Eggs**

Country Ham & Chives

5

## **Truffle Parmesan Potato Chips**

5

## **Sapelo Island Clams**

Smoked Bacon, Lemon, Toasted Sourdough Bread

15

## **Lobster Mac & Cheese**

Lobster Bechamel, Lobster and Toasted Bread Crumbs

18

## **Loaded Pork Mac & Cheese**

Andouille Sausage, Tasso, Smoked Bacon with Smoked Gouda & Cheddar Cheese Bechamel

15

## **Local Baby Mixed Greens**

Roasted Beets, Goat Cheese, Red Onion, Orange served with a Lemon Vinaigrette

8

## **Iceberg Salad**

Bacon, Blue Cheese, Grape Tomatoes, with a Buttermilk Dressing

8

## **Butternut Squash Soup**

Granny Smith Apples, Toasted Peanuts, Truffle Cream

8

## **Pork Meat Balls**

Hand Rolled Pork Meat Balls Seasoned with Mint, Oregano with Pepper Jelly

10

# ENTRÉE

## **Blackened Chicken Pasta**

Penne Pasta, Broccoli, Grape Tomatoes with a Garlic Cream Sauce

26

## **Cobb Salad**

Grape Tomatoes, Blue Cheese, Grilled Avocado, Iceberg Lettuce, Smoked Bacon, Hard Boil Eggs  
Sun Dried Tomatoes with a Buttermilk Dressing

21

## **The P.I. Shrimp & Grits**

Seared Gulf Coast Shrimp server over Creamy Adluh Stone-Ground Grits with Tasso Gravy

28

## **Verlasso Salmon**

Carolina Gold Rice risotto with Sherry Roasted Mushrooms & Crispy Kale

28

## **Apple Cider Brined Beeler Pork Chop**

Roasted Corn Relish with Goat Cheese Mashed Potatoes and a Pork Jus

30

## **Black Pepper Crusted Angus Sirloin**

Bacon & Apple Cider Glazed Brussel Sprouts with Fingerling Potatoes and a Red Wine Sauce

28

## **American Leg of Lamb Steak**

Sauté Farro & Broccoli, Charred Onion with Salsa Verde

32

## **North Carolina Rainbow Trout**

Lobster & Lima Bean Succotash with Corn Sauce

26

## **Caramel Duck Breast**

Ginger & Lemon Grass Scented Carolina Gold Rice with Spicy Bok Choy

28

## **Angus Prime Burger**

8oz Burger, Lettuce, Tomato, Grilled Onion, American Cheese and Fries

15