



Appetizers

Crab Dip

Lump Crab / Gruyere Cheese / Peppadew Relish / Fried Cornmeal Chips

Crab Topped Deviled Eggs

Five Southern Style Deviled Eggs / Candied Bacon / Thyme Infused Bacon Oil

Country Ham Hush Puppy

Four deep fried hush puppies served with poblano butter and green hot sauce

Fried Green Tomato

Four fresh sliced cornmeal breaded green tomatoes served with three-cheese pimento cheese and balsamic glaze

Salads

Fall Wedge Salad

Candied Beef Bacon / Blue Cheese / Corn / Chives / Tomatoes

Mason Jar Salad

Chopped romaine, roasted sweet potatoes, dried cranberries, and pumpkin seeds tossed in Vidalia onion sweet potato vinaigrette

Blackberry Balsamic Grilled Chicken with Fried Goat Cheese

Salad topped with blackberry balsamic marinated and grilled chicken, fried goat cheese, and avocado

House Salad

Mixed Greens / Red onion / Grape tomato / Aged Cheddar / Cucumber / Bacon

Small Plates

PEI Mussels

Toasted garlic, tomato, lime zest, grilled bread

Parmesan Crusted Lamb Chops

Three crusted lamb chops served with sweet potato brussel sprout hash

Pan Seared Scallops

U/10 Scallops served with pumpkin risotto, topped with rendered bacon lardons, and fresh shaved farmers cheese.

Smoked Jerk Chicken with Potato Greens Half or Whole

Stewed Potato Leafs / Scotches Bonnet Pepper / Smoked Turkey / Carolina Gold Rice

Dinner Entrée

Loaded Creole Pasta

*Shrimp, lobster, crab meat, and scallops over a bed of creamy Cajun Fettuccine pasta.
Add Whole Lobster \$MP*

Catfish & Grits

Fresh wild caught Catfish fried, served over a bed of white cheddar smoke grits, topped with a Jambalaya crawfish cream sauce. Add Crab Meat

Duck Fat Fried Chicken

Halved free-range chicken seasoned and deep-fried in duck fat, served with three-cheese macaroni and cheese, smoked turkey collard greens, and homemade cornbread loaf

Demi-glaze Glazed Short Rib

Celery root puree, mirepoix roasted vegetables

Seafood Green Gumbo

Cajun seasoned deep roux served with fresh seafood, peppers, onions, mixed greens, and Andouille sausage

Scottish Salmon

Marinated olives, peppadews, capers, sautéed spinach, quinoa, and a citrus white wine sauce

Shrimp & Grits

Alduh grits served with Brunswick, Georgia shrimp, topped with peppers, onions, and Tasso gravy

Escovitch Fish | Market Price

Fresh caught seasoned fish with Creole spices, served with Escovitch salad

Off The Grill

8 oz Wagyu Burger

Prime New York Strip 12oz

Ribeye 16oz

Filet Mignon 6oz

Sides

Three Cheese Mac / Braised Collards / Asparagus / Lobster Mac / Jambalaya
/Sweet potato hash / Fries / Brussel Sprouts



Breakfast Menu

Chef Station

Made to order Omelettes with your choice of potatoes or grits.

PI Breakfast

Two eggs and your choice of bacon, sausage, or ham, and thick cut toast. Served with home fries or grits.

Steak and Eggs

10oz butcher cut shoulder steak and three eggs served with home fries, thick cut toast, and jam. Served with home fries or grits.

Eggs Benedict

Two poached eggs and your choice of bacon, sausage, or ham served on an English muffin with hollandaise sauce, and a side of home fries or grits.

Substitute gluten free bread

Sweet Treats

French Toast or Belgian Waffle

Pancake Stack

Blueberry or Chocolate Chip Pancakes Stack

Lighter Options & Side Orders

Fresh Fruit Salad

Yogurt

Granola

Grits

Home fries

One egg

Thick toast & jam

Gluten free toast

Tomato slices

Bacon, ham, sausage

Chicken sausage/turkey bacon

Hollandaise

Beverages

Soft Drink (Coke Products)

Orange Juice

Cranberry or Apple Juice

Coffee or Hot Tea