



## DINNER MENU

### Entrée

#### \*Ribeye \$65

*14oz. Ribeye with Broccolini, Cippolini Onions, Herb-Roasted Mushrooms, Buttermilk Herb Whipped Potatoes, & Red Wine Demi - Glaze*

#### \*Seared Duck Breast \$45

*Duck Breast with Sweet Potato Puree, Sauteed Baby Bok Choy & Peach - Ginger Sauce*

#### 8595 Fried Chicken \$30

*Half Fried Chicken with Mac & Cheese and Collard Greens with Smoked Turkey*

#### \*Bourbon Soy Glazed Pork Chop \$38

*House - Smoked Pork Chop with Sweet Potato Puree, Garlic Sauteed Spinach & Bourbon Soy Glaze*

#### \*8595 Burger \$25

*8oz House Patty with House made Pickles, Bacon Jam, White Cheddar, Lettuce & Tomato, and 8595 Sauce on a Potato Bun with House - Cut Fries*

#### \*Faroe Island Salmon \$40

*Seared 7oz Salmon with Jimmy Red Grits, Herb Roasted Mushrooms & a Tomato-Micro Basil Salad*

#### \*Barbecue Beef Short Rib \$38

*8oz Glazed Beef Rib with Southern - Style Potato Salad & House Pickled Vegetables*

#### \*Shrimp & Grits \$30

*Georgia Shrimp with Jimmy Red Grits, Mushrooms, Grape Tomatoes, Bell Peppers & Smoked Tomato - Tasso Sauce*

#### \*Blackened Cobia \$35

*7oz Blackened Cobia with Carolina Gold Crab Rice, Broccolini & Collard Greens - Mint Chimichurri*

#### Barbecue Cauliflower Steak \$25

*Bourbon - Barbecue Glazed Smoked Cauliflower with Dirty Vegan Farro, Toasted Benne Seeds and House Pickled Vegetables*

### Desserts

#### Peach Cobbler with Ice Cream \$10

*Warmed Southern Peach Cobbler served with Vanilla Ice Cream*

#### Chocolate Pudding Cake \$10

*Served with Fresh Blueberries & Salted Caramel*

#### Olive Oil Cake \$10

*Topped with Strawberries and Whipped Cream*

#### Creme Brulee of the Day \$10

*Chef's Daily Selection of Seasonal Creme Brulee*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



## DINNER MENU

### Starters

#### Breadbasket \$12

*Homemade Cheese Biscuit & Cornbread served with Whipped Honey Butter*

#### Fried Green Tomato \$14

*Three Fresh Sliced, Cornmeal - Breaded Green Tomatoes served with House made Pimento Cheese and 8595 Sauce*

#### \*Deviled Eggs \$15

*Five Southern - Style Deviled Eggs topped with Poached Shrimp and Pickled Red Onions*

#### Charcuterie Board \$36

*Chef's Selection of Assorted Meats and Cheeses, Whole Grain Mustard, Seasonal Jams and Crostini*

#### Spinach Dip \$15

*House Made Creamed Spinach with Parmesan and White Cheddar, served with Crostini*

#### \*Herb - Seared Lamb Chops \$25

*Herb Rack of Lamb with Whipped Mashed Potatoes, Pickled Vegetables, Collard Greens & Mint Chimichurri*

#### \*Caramel Pork Belly \$16

*Smoked and Braised Pork Belly over Carolina Gold Rice with Toasted Benne Seeds & Pickled Vegetables*

### Salads

#### Baby Iceberg Salad \$14

*Tomato, Bacon, Red Onion, Blue Cheese Crumbles & Buttermilk Herb Dressing*

#### Mixed Green Salad \$15

*Mixed Greens with Tomato, Cucumber, Fresh Herbs & Apple Cider Vinaigrette*

#### Grilled Peach Salad \$16

*Grilled Peaches, Pickled Onions, Whipped Goat Cheese, Pecan Brittle, Microgreens & Citrus Dressing*

#### Additions

*\*6 oz. Steak \$15*

*\*7 oz. Chicken Breast \$10*

*\*6 oz. Salmon \$12*



## BREAKFAST MENU

### Specialties

**Chef Station \$14.99**

*Made to Order Omelets with your Choice of Potato or Grits*

**PI Breakfast \$10.99**

*Two Eggs and your Choice of Bacon, Sausage, or Ham and Thick Cut Toast*

**Steak and Eggs \$24.99**

*10 oz. Ribeye and Two Eggs served with Home Fries, or Grits, Thick Cut Toast, and Jam*

**Eggs Benedict \$13.99**

*Two Poached Eggs, your Choice of Bacon, Sausage, or Ham served on an English Muffin with Hollandaise Sauce, and a side of Home Fries or Grits*

**PI Breakfast Sandwich \$9.99**

*Two Eggs, your Choice of Bacon, Chicken Sausage, or Ham on White and Wheat Toast, and a side of Home Fries*

### Sweet Treats

**Pancake Stack \$7.99**

*Plain or your choice of Blueberries or Chocolate Chips*

**French Toast \$7.99**

**Belgium Waffle \$7.99**

### Lighter Options & Side Orders

**Fresh Fruit Salad \$5.99**

**Yogurt \$3.49**

**Granola \$2.99**

**Grits \$3.99**

**Home Fries \$3.99**

**One Egg \$1.49**

**Thick toast & Jam \$2.49**

**Gluten free toast \$4.49**

**Tomato Slices \$2.59**

**Bacon or Ham \$4.99**

**Chicken Sausage \$4.99**

**Spicy Ailoli \$2.49**

### Beverages

**Coffee or Hot Tea \$4.25**

**Orange Juice \$3.95**

**Cranberry Juice \$2.95**

**Apple Juice \$2.95**



## SATURDAY & SUNDAY BRUNCH MENU

### Entrée

#### Fried Green Tomatoes \$14

Three Fresh Sliced Cornmeal Breaded Green Tomato served with House Made Pimento Cheese and 8595 Sauce

#### Breakfast Biscuit Sandwich \$14

Fried Eggs, Chicken Sausage, Smoked Bacon, White Cheddar 8595 Sauce with a Choice of Grits, Breakfast Potato or Fresh Fruit

#### Shrimp & Grits \$28

Blackened Shrimp, Pepper, Onions, Sausage with Smoked Tomato Cream Sauce

#### Beef Short Rib Mac & Cheese \$28

*Three Cheese Mac with Smoked Short Rib and Topped with Breadcrumbs*

#### Pimento Cheeseburger \$22

Fried Green Tomato, House Made Pickle, 8595 Sauce with Fries

#### Mr. Partridge Breakfast \$18

*Two Eggs any Style and a choice of Grits or Home Fries. Smoked Bacon & Chicken Sausage*

#### Chicken And Waffles \$32

*Half a Chicken served on a Waffle with Hot Honey Drizzle*

#### Southern Fried Chicken Salad \$22

*Mixed Greens, Cucumber, Red Onions, Fried Green Tomato, Deviled Eggs, and Buttermilk Ranch*

#### Pesto Salmon and Grits \$32

*Seared Salmon, Grits, and Micro Greens*

### Side Orders

Pimento Cheese Adluh Yellow Grits \$5

Smoked Applewood Bacon \$6

Chicken Sausage \$6

Two Honey Butter Biscuits \$6

Three Cheese Mac \$11

Home Fries \$6

Fresh Fruit \$6

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