

APPETIZERS

FRENCH ONION SOUP caramelized onions, rich broth with gruyere cheese and croutons
cup \$3.95 bowl \$5.95

CRAB SOUP sweet crab, cream, sherry
cup \$4.95 bowl \$6.95

SOUP DU JOUR Market Price

ONION TART puffy pastry, house made
bacon and Roquefort cheese \$7.95

TOMATO, ROASTED CORN SALAD oven-dried
tomatoes, grilled corn and boiled peanuts \$6.95

FRIED GREEN TOMATOES with goat cheese,
pepper relish and tomato jam \$5.95

STEAK FRITES

HAMBURGER grilled 10 oz Legare Farms
beef, ground in-house, lettuce, tomato,
with french fries \$9.95

FARMERS STEAK grilled au poive with
julienne vegetables and french fries \$16.95

GRILLED BUTCHER'S STEAK with mushrooms,
onions, garlic spinach and french fries \$17.95

HOUSE SMOKED SALMON Atlantic salmon,
field greens and créam fraîche \$7.95

STEAMED MUSSELS small \$9.95 large \$13.95
Marniere—shallots, sweet butter, parsley,
white wine

Aioli—garlic, fresh herbs, lemon, white
wine butter sauce

Vegetable cream—cauliflower, fresh garlic,
shallots, parsley

Pistou—garlic, basil, olive oil

Provençal—tomatoes, leeks, fresh herbs, garlic

Curry Cream—shallots, garlic, sweet
butter, curry cream

Artichoke—sundried tomato, artichokes and aioli

VEGETARIAN DISHES

HOME MADE PASTA with lemon,
mushrooms, pearl onions, haricot
verts and garlic cream \$13.95

GRILLED PORTABELLO served with fries,
garlic spinach and roasted tomatoes \$12.95

SPAGHETTI SQUASH AND ARTICHOKE SAUTE
squash, artichokes, nicoise olives, fresh herbs,
lemon brown butter, goat cheese \$12.95

ENTREES

FRESH FISH OF THE DAY Market Price

HICKORY SMOKED BBQ BRISKET served with
collards and blue cheese bacon coleslaw \$13.95

SEARED DUCK CONFIT leg and thigh, served
with local butter beans and garlic spinach \$17.95

SHRIMP & GRITS peppers and onions,
with tasso gravy \$18.95

SEARED GROUPER sautéed with wild
mushrooms, garlic, tomatoes, herbs,
bacon and local butter beans \$20.95

MEAT LOAF in-house ground beef and pork,
served with mashed potatoes, collards and
red eye gravy \$13.95

SHORT RIB braised in a rich veal broth, served
with mashed potatoes and garlic spinach \$20.95

SALMON BEARNAISE served with mashed
potatoes and garlic spinach \$18.95

PORK CHOP double cut, grilled, served with
potatoes au gratin, collards and calvados \$18.95

FLOUNDER NICOISE sautéed with brown butter,
fresh herbs, lemon, capers, olives and tomatoes
served over bacon cheese grits \$17.95

SHRIMP AND CRAB sautéed, served with
hoppin' john and julienne vegetables \$17.95

POT AU FUE braised Legare Farms beef
over truffled pasta \$19.95

FRIED SEAFOOD

LOCAL FLOUNDER \$17.95 **LOCAL SHRIMP** \$16.95

SELECT OYSTERS \$14.95 **SEA SCALLOPS** \$14.95

COMBO: Any Two \$17.95

All fried seafood is served with tartar and cocktail sauces, blue cheese bacon coleslaw and fries