

## Soups, Salads & Appetizers

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**Red Bean Soup**-slow cooked with peppers, onions, celery & garlic garnished with tomato jalapeño salsa & sour cream  
Cup: \$3.95 Bowl: \$4.95

**Oyster Stew**-apple smoked bacon, Yukon gold potatoes, leeks, scallop cream \$8.75

**Arugula Salad**-apples, blue cheese, grilled red onions, toasted pecans, sweet balsamic vinaigrette \$8.00

**Prince Edward Island Mussels**-poached mussels with white wine, garlic, parsley & a touch of butter \$8.50

**Beet & Spinach Salad**-carrots, grape tomatoes, Split Creek Farm goat cheese, candied walnuts, crispy bacon, sherry wine walnut vinaigrette \$7.50

**House Smoked Salmon**-small salad, toast points, horseradish cream \$8.75

**Cheese Plate**-assortment of fine cheeses with fruit & toast \$9.75

## Medium Plates

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**Local Beef Carpaccio**-Stevenson Place Farm thinly sliced raw beef, red wine Dijon vinaigrette, capers, Pecorino Romano & grilled bread \$10.00

**Sesame Crusted Tuna Medallions**-house made kim chee, crispy won tons, miso, cucumber salad, & wasabi \$15.00

**Grilled Southern Medley**-chicken breast, zucchini, eggplant, tomatoes, goat cheese croutons with pesto, Pecorino Romano & balsamic vinaigrette \$15.50

**Charcuterie Plate**-assortment of house made pâtés, mousses, sausage & rillettes, served with a small salad, traditional accompaniments, toast \$13.00

**Stuffed Carolina Quail**-cornbread tasso stuffing, sautéed spinach, port wine reduction \$12.00

**Maverick Shrimp & Grits**-local yellow grits with shrimp, house made sausage & country ham, tomatoes, green onions, spice \$16.50

## Main Courses

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**Grilled BBQ Tuna**-glazed with mustard Q, topped with fried oysters, country ham & green onions  
Main: \$25.00 Smaller: \$20.50

**Grilled Salmon**-spinach & mushroom crêpe, asparagus, dill butter \$21.00

**Jumbo Lump Crab Cakes**-roasted butternut squash, Brussels sprouts, fennel, buttery shrimp broth \$23.50

**Vegetable Plate**-a variety of the best local vegetables we can find \$18.00

**Roast Rack of Lamb**-tiny green beans, pearl onions, cabernet rosemary sauce \$29.00

**Maverick Beef Tenderloin**-grilled, deviled crab cake, béarnaise, green peppercorn sauce  
Main: \$27.50  
Substitute Jumbo Lump Crab Cake \$7.00 Smaller: \$23.50

**Sautéed Duck Breast**-skinless breast, leg confit, with Muscadine glaze, butternut squash casserole, asparagus, honey thyme reduction \$25.00

## Weekly Specials

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**Tuesday Night**-Roast Prime Rib Supper \$23.00

**Wednesday Night**-Deviled Crab Stuffed Flounder \$25.00

## Side Dishes

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**Asparagus** \$4.00

**Maverick Potato** \$4.00

**Sautéed Broccoli with Pecorino Romano** \$4.00

**Sautéed Spinach with Garlic** \$4.00

**Timms Mill Stone Ground Yellow Grits** \$4.00

## Desserts

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**Black Bottom Pie** \$6.00

**Sour Cream Apple Pie** \$6.00

**Banana Cream Pie** \$6.00