

Soups

Chilled Organic Carrot Soup - 6.95 with radish granita and peanut brittle

Crab Bisque - 6.95 with Calvados goat cheese crème fraîche

Salads

Mixed Greens - 6.25 with goat cheese, cherry tomatoes, champagne vinaigrette and crostini

Arugula and Grilled Apple - 6.50 with honey-roasted pecan dressing and fried onions

Classic Caesar Salad - 6.50 with Grana Padano, crisped capers and crostini

Balsamic Poached Strawberries - 7.50 with baby frisse, Point Reyes bleu cheese, and candied walnuts

Appetizers

Oysters - 12.00 cold water, served by the half dozen

Black-Eyed Pea Hummus - 6.95 with home made sweet potato chips, olives, and tomatoes

Kobe Beef Carpaccio - 8.95 with arugula tossed in a horseradish vinaigrette and aged parmesan

Charleston-Style Jumbo Lump

Crab Cake - 12.95 over roasted corn and sweet pepper succotash

Cornmeal Fried Calamari - 8.95 with sweet and sour apricot sauce and wasabi crème fraîche

Crawfish and Corn Fritters - 7.95 with a horseradish cream sauce

Pimento Cheese Deviled Eggs - 5.95 with pickled okra and spiced pecans

Ahi Tuna and Crispy Flatbread - 8.95 avocados and fresh micro-greens in a citrus truffle vinaigrette

Prince Edward Island Mussels - 10.95 in a charred vine-ripened tomato and herbed garlic broth

Southern Fried Okra - 7.95 with a spiced apple cider vinegar

Seared Sea Scallops - 10.95 over braised pork belly and radicchio with a bourbon molasses reduction

Entrees

Georgia Coastal Shrimp and Grits - 17.95 over stone ground corn grits with sautéed peppers and onions in a spicy shrimp broth

Grilled Center Cut Beef Tenderloin - 8 ounce - 28.95 sharp cheddar, braised greens macaroni and cheese with a shallot, horseradish jus

Ancho Grilled Atlantic

Salmon -18.95 Watercress, avocado, orange, Vidalia onions, honey glazed peanuts in a ginger lime vinaigrette

Herb-Crusted Rack of Lamb - 24.95 (4 bone) whipped potatoes with roasted asparagus, wild mushrooms and red wine jus 8 bone (no split) 32.95

Entrees (cont.)

North Atlantic Skate Wing - 18.95 pan-seared with lemon brown butter over stone ground grits and roasted asparagus spears

Southern Fried Tennessee

Blue Catfish - 16.95 green tomato, okra and spicy crawfish ragout with remoulade

Molasses-Rubbed Pork

Tenderloin - 17.95 sweet potato soufflé topped with an onion, apple and walnut relish

Almond Encrusted Georgia

Mountain Trout - 18.95 sautéed haricot verts, corn, tomatoes, fingerling and baby red potatoes with a bacon vinaigrette

Gemilli Pasta in an Arugula

Almond Pesto - 14.95 tossed with sweet corn, roasted tomatoes and shaved Grana Padano add Georgia Coastal Shrimp - 6.95

Beef Tenderloin and Wild Mushroom

Burger - 14.95 sweet potato frites and choice of cheese with a green tomato curry relish

All Natural Iron Skillet

Fried Chicken - 16.95 bacon braised collard greens with sweet corn pudding and mushroom-herb broth

Vegetable Platter - 15.95 seasonal

fresh vegetables grilled, stewed, sautéed and roasted

Desserts

Small Bite Desserts One for 4.00

Three for 10.00 Six for 18.00

Pumpkin and Praline Cheesecake with

Whipped Cream Wine Pairing Suggestion:

Casa de la Ermita Dulce Monastrell

Traditional Vanilla Crème Brulee

Wine Pairing Suggestion: Royal Tokaji

Coconut Cream Pie topped with Whipped Cream and Toasted Coconut

Wine Pairing Suggestion: Kiona Ice Wine

Granny's Carrot Cake with Bourbon Sauce

Wine Pairing Suggestion: Cardenal Mendoza

Warm Fudge Tart with Swiss Chocolate

Orange Ice Cream Wine Pairing Suggestion:

1999 Warres Late Bottle Vintage Port

Bread Pudding 'Traditional Style'

with Bourbon Sauce

Wine Pairing Suggestion: Grand Marnier

Chef Walker's Seasonal Granita

Wine Pairing Suggestion: Segura Vidas 'Aria' Cava

Epicurian Ice Cream

Swiss Chocolate Orange or Vanilla Bean