

APPETIZERS

House Made Potato Chips

House made potato chips served with assorted dipping sauces. 6.

Stuffed Grape Leaves

Stuffed grape leaves with ground beef, rice, sun-dried cranberries and toasted pine nuts garnished with a mandarin orange and baby greens. 7.

Stuffed Crab Avocado

Lump crab stuffed fried avocado with pico de gallo and a roasted jalapeno cr me fraiche. 9.

Shrimp Ceviche

Shrimp ceviche with tomato, avocado and cucumber tossed with fresh squeezed lime juice and cilantro garnished with fried tortillas. 8.5

Baked Brie

Baked brie wrapped in puff pastry topped with caramel, toasted pecans and sliced apples. 9.

Cheese and Hummus Plate

Feta cheese queso, fontina cheese, country blend olives, pearl onion jam, sundried tomato hummus and crispy flat bread. 12.

Fried Calamari

Crispy fried calamari tossed with assorted peppers accompanied with sweet chili sauce and citrus ponzu. 9.

Cheese Spheres

Mozzarella, spinach and artichoke, cheese spheres lightly fried, served with a tomato- herb dipping sauce. 7.

Pulled Pork & Sweet Potato Biscuit

Slow roasted pulled pork served on sweet potato biscuits finished with apple butter. 7.5

Appetizer Platter

Appetizer platter of Lump crab stuffed fried avocado, Pork biscuit, Stuffed grape leaves and Mozzarella, spinach and artichoke, cheese spheres. 28.

SOUP & SALADS

Curried lamb & Lentil Soup

Curried lamb and lentil soup. cup 4.
bowl 6.

Pistachio Encrusted Goat Cheese

Warm pistachio encrusted goat cheese served over baby spinach, sun-dried tomatoes, kalamata olives, grape tomatoes, cucumber and red onion with a tomato-balsamic vinaigrette. 8.

Candied Pecan & Apple Salad

Candied pecan, granny smith apple, and sun-dried cranberries tossed with mixed baby lettuce and caramelized onion vinaigrette. 7.

Crispy Romaine Salad

Crispy romaine lettuce tossed with a creamy roasted garlic and parmesan dressing topped with fried polenta croutons. 6.5
add anchovies 2.

Fried Green Tomato Salad

Fried green tomato and bibb salad drizzled with buttermilk dressing, crumbled goat cheese and crispy prosciutto garnish. 7.

– Add to any salad

*grilled chicken 4.

*steak 6.5

LIGHT FARE

—Sandwiches served with house made chips

* **"V" Burger**

Char grilled grass fed beef topped with smoked mozzarella, crispy prosciutto and Chef John's V-12 sauce 10.

* **Grilled Chicken Wrap**

Grilled chicken, feta cheese, tomato, and cucumber wrapped in house made grilled flat bread served with a yogurt dipping sauce 10.

Hummus Sandwich

Hummus, cucumber, sprouts, bibb lettuce, grilled vegetables and tomatoes layered with grilled flat bread served with a yogurt sauce 10.

Crab Cake Sandwich

Seared lump crab cake topped with a spicy slaw and horseradish spread on a toasted brioche bun 10.

ENTREES

* **Bone-in Strip Steak**

Grilled bone-in strip steak served with rich creamy white beans, fried brussels sprouts and natural reduction 28.

* **Pecan Encrusted Mahi-Mahi**

Pecan encrusted mahi-mahi atop whipped sweet potatoes finished with a honey butter sauce 18.

* **Beef Tips & Tortellini**

Sautéed beef tips and tortellini tossed in a rich gorgonzola cream sauce, baby spinach, grape tomatoes and toasted pine nuts topped with crispy prosciutto 17.

* **Caramelized Orange Salmon**

Grilled salmon smothered in a caramelized mandarin orange sauce served over cream cheese grits 20.

* **Angel Hair Bruschetta Pasta**

Angel hair bruschetta pasta sautéed with baby bellas, tomatoes and Chef John's special blend of herbs and spices
Chicken 16. Shrimp 18.

* **Flat Iron Steak**

Tender grilled flat iron steak served with an infused mushroom and parmesan risotto finished with Chef John's V-12 sauce 19.

Smoked Chicken & Mushroom Ravioli

Bourbon barrel smoked pulled chicken served over wild mushroom ravioli tossed in a cracked pepper veloute and topped with truffled arugula 18.

* **Bourbon Barrel Smoked Pork Chop**

Spiced rubbed bourbon barrel smoked boneless pork chop topped with an apple-bacon chutney served with gratin potato 17.

*Chef will create vegetarian dish upon request • *20% gratuity for parties 8 or more

* These menu items are cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition.