



SNACKS

Southern Skins 7.50

Tabasco buttermilk brined chicken skins, fried, BBQ seasoned and topped with spiced honey

Cornmeal Crusted Calamari 10.50

Cornmeal crusted calamari topped with cilantro, garlic chili drizzle and spicy aioli

Not-Cho Ordinary Nachos 7.50

House made chips covered in blue cheese dressing, blue cheese crumbles and hot sauce

Pimento Beer Cheese Dip 9.50

Served warm with garlic toast points, house made chips and tortilla chips

Bacon Cheddar Tots 9.50

House made tater tots, with smoked cheddar, bacon, jalapenos and chipotle ranch

Local Peel N' Eat 12.00

Salt Marsh Mackay Creek IPA, butter, old bay seasoned local shrimp boil served with fries and spicy aioli

Pig in a Pint 8.00

Thick cut Heritage Farm candied bacon with black pepper served in a pint glass

Deviled Shrimp 9.00

Flash fried shrimp tossed in pepper lime jelly served over a bed of lettuce and a side of cool ranch

Good Old Fried Mozzarella 8.50

House pulled and hand breaded mozzarella bites, served with marinara and pesto sauce

Black Eyed Pea Hummus 8.50

Cucumber, cilantro and tomato salsa, served with house made tortilla chips

Fried Pickled Peppers 8.50

Flash fried cherry and banana peppers served with a side of basil mayo

SALADS

Shrimp for 5.00 Chicken for 4.00 Additional Pattie for 5.00

With your choice of Blue Cheese, Ranch, Caesar, Lemon Vinaigrette, Honey Mustard, Chipotle Ranch, or Honey Champagne Vinaigrette

House Salad 6.00

Romaine lettuce, cucumbers, tomatoes, croutons, and your choice of dressing

Caesar 9.00

Romaine lettuce, garlic, shaved parmesan, hard boiled egg and house made croutons

Mango Tango 9.50

Romaine lettuce, mango and black bean salsa, crisp corn tortilla strips and chipotle dressing

Arugula Salad 10.00

Arugula, topped with pickled red onions, goat cheese and a honey champagne vinaigrette

TACOS N' MORE

Served with house made chips

Chicken Cheese Steak 10.50

Bacon, pepper jack cheese, chipotle mayo, onions, red peppers served on a hoagie roll

Fried Shrimp Tacos 10.50

Topped with house made slaw, mango and black bean salsa, and a mango drizzle

Chicken Tacos 10.50

Pan seared chicken, fire roasted tomatoes, jalapenos, smoked cheddar cheese and spicy aioli

PoBoy 10.50

Tomato, lettuce and creole remoulade with your choice of fried oysters or fried shrimp

Ribeye Cheese Steak 11.50

Roasted red peppers, mushrooms, caramelized onions, provolone, garlic mayo served on a hoagie

CONFIT CHICKEN WINGS

6 for 7.50 12 for 13.00 24 for 23.00

Hot	Sticky Asian	Carolina Reaper
BBQ	Sriracha Honey	Deviled
Tiger	Chili Lemon	SC Mustard

FRIED OYSTERS

6 for 8.50 12 for 15.00

Buttermilk fried oysters, served with slaw and creole remoulade, or try any of our wing flavors on the side.

SIDES







Sweet Potato Fries	4.00
Cole Slaw	3.00
Sauteed Veggies	3.00
Home made Chips	3.00
Rosemary French Fries	4.00

We are proud partners with Southern Swiss Dairy Farm, Bernie Graves Shrimp and Three Sisters Farm, providing the freshest possible local meats and produce

PATTIES

Each Pattie is 8 oz. and served on a house made bun, your choice of traditional white or whole wheat. Served with a side of pickles and our rosemary, sea salt fries.

First, Choose Your Pattie!

<p>9.50 Grass Fed Beef</p> 	<p>9.00 Chicken Breast</p> 	<p>10.50 Beef and Bacon</p> 
<p>8.50 Ground Turkey</p> 	<p>10.50 American Shrimp</p> 	<p>7.50 Black Bean</p> 

Next, choose your own custom toppings or add one of our creations

Baby Blue 2.25

Blue Cheese, caramelized onions, and garlic mayo

How You Doin 2.50

Crisp house made mozzarella, grilled pepperoni, pesto* sauce and marinara sauce

Virginia V 2.75

Pimento cheese, thick cut bacon, slaw, and garlic mayo

Frenchie 2.50

Brie, rosemary mustard, crisp apples, and caramelized onions

Kicked Up PB & J 2.50

Sriracha peanut butter, crack jelly and fried pickled peppers

Over Easy 2.75

Swiss, mushrooms, caramelized onions, fried egg, and garlic mayo

Joyous Agony 2.00

Goat cheese, jalapenos, pickled onions, and chili garlic sauce

Thai Me Up 2.50

Julienne vegetables, coconut red curry* sauce, and fresh basil

Burn So Gouda 2.75

Smoked gouda sauce, fire roasted tomatoes, jalapenos, and crack jelly

Hail Caesar 2.50

Arugula, roasted red peppers, parmesan and garlic dressing

Who's Your Pattie 3.00

Smoked cheddar cheese, pulled pork, cider BBQ, apple wood bacon, pickles and cole slaw

Steak Out 3.00

Roasted ribeye with red peppers, mushrooms, caramelized onions, provolone cheese, and garlic mayo

Super Cheezy 2.75

Cheddar, swiss, pepperjack, American and mayo

Substitute cole slaw or house made chips. Add sweet potato fries or sauteed vegetables for a 1.00, side salad for 2.00

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

BRATS

Our Brats are produced locally by Hunter Cattle Farms in Brooklet, Georgia. Served with a side of pickles and our rosemary, sea salt fries.

Choose Your Brat!

<p>8.50 Garlic Brat</p> 	<p>8.50 Chili Brat</p> 	<p>9.00 Salt Marsh Porter Brat</p> 
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Next, choose your own custom toppings or add one of our creations

Plantation Style 1.75

Pimento cheese, house made slaw, and brown mustard

Sweet Fire 1.00

Caramelized onions, jalapenos, and spicy aioli sauce

The Pomp 1.75

Provolone cheese, peppers, onions, marinara, and basil mayo

Tropic Thunder 1.50

Crack Jelly, black bean mango salsa, gouda sauce and tortilla strips

Das Brat 1.75

Applewood bacon, fresh apples, sauerkraut, and whole grain mustard

BUILD YOUR OWN

CHEESE

American	.75	Parmesan	.95
Blue	.75	Pepper Jack	.75
Brie	.95	Pimento Cheese	.95
Cheddar	.75	Provolone	.85
Fried Mozzarella	.95	Smoked Cheddar	.75
Goat Cheese	.95	Swiss	.75
Gouda Sauce	.75		

TOPPINGS .75

Tomato	n/c
Lettuce	n/c
Onion	n/c
Potato Chips	
Caramelized Onion	
Cole Slaw	
Crisp Apples	
Jalapenos	
Mushrooms	
Roasted Red Peppers	
Sauerkraut	

PREMIUM TOPPINGS

Additional Pattie	5.00
Six Chili Chili	1.25
Farm Fresh Egg	2.00
Fried Oysters	3.00
Fried Shrimp	3.00
Julienne Veg	1.25
Mango Bean Salsa	1.25
Pulled Pork	2.00
Sausage Gravy	1.25
Seared Chicken	2.00
Applewood Bacon	1.25

SAUCES .35

BBQ Sauce	Chili Pepper Jelly	Crack Jelly
Brown Mustard	Cool Ranch	Hot Sauce
Caesar Dressing	Creole Remoulade	Marinara
Chipotle Mayo	Garlic Mayo	Sriracha Honey
Chipotle Ranch	SC Mustard	Pesto*
Chili Lemon	SC Reaper	Red Curry*
Rosemary Mustard	Whole Grain Mustard	Spicy Aioli
Sticky Asian	Honey Mustard	

*Please bring any food allergies to our attention; we will be happy to customize your food