

HORS D'OEUVRES

Ask your server about our vegetarian options

French Onion Soup

caramelized onions, rich broth, gruyere cheese, toast points

Cup **\$6.00**
Bowl **\$8.00**

Crab Soup

sweet crab, cream, sherry

Cup **\$6.00**
Bowl **\$8.00**

Fried Green Tomatoes **\$9.00**

pimento goat cheese, sweet pepper relish, tomato jam

Steak Tartare* **\$12.00**

raw hanger steak, Dijon, anchovy, capers, toast points, quail egg

Fried Chicken Livers **\$12.00**

Benton's country ham, wild mushroom cream sauce

Escargot **\$9.00**

white wine garlic butter sauce, grilled bread

Cheese Plate **\$14.00**

selection of artisan cheeses

Wedge Salad **\$12.00**

iceberg lettuce, bacon lardons, tomato wedges, bleu cheese dressing

Roasted Corn, Tomato, Boiled Peanut Salad **\$10.00**

mesclun greens, green goddess dressing

gluten-free

STEAMED MUSSELS*

small: \$13, large: \$17

Provençal

tomato, capers, spinach, fresh herbs, garlic, bacon, artichoke

gluten-free

Marnière

shallots, sweet butter, parsley, white wine

gluten-free

Aioli

garlic, fresh herbs, lemon, white wine, butter

gluten-free

Curry Cream

shallots, garlic, sweet butter, curry cream

gluten-free

Tomato Bouillon

shellfish jus, garlic, dill, sweet butter, tomato concasse

gluten-free

SMALL PLATES

Substitute Garlic Spinach or Butter Beans \$1 each

Crab Cake **\$15.00**

bacon-blue cheese slaw, pommes frites

Squash Rice **\$12.00**

lentils, rice, butternut squash, roasted tomatoes, artichokes, goat cheese, arugula, olive tapenade, pistou, fines herbs

gluten-free

Barbecue Brisket **\$14.00**

bacon-blue cheese slaw, grilled bread, collard greens

Duck Confit **\$16.00**

demi-glace, Tobasco sweet potato puree, haricots verts

gluten-free

Meat Loaf **\$13.00**

in-house ground pork, beef, bacon, mashed potatoes, collards, red eye gravy

Sea Scallops **\$16.00**

corn pudding, roasted red pepper and guajillo coulis, fines herbs

ENTREES

Substitute Garlic Spinach or Butter Beans \$1 each

Grilled Pork Tenderloin* **\$22.00**

Tabasco sweet potato puree, haricots verts, Dijon glaze

gluten-free

Braised Short Rib **\$28.00**

veal broth, red wine, mashed potatoes, garlic spinach

Salmon Bearnaise **\$27.00**

mashed potatoes, haricots verts

gluten-free

Shrimp and Grits **\$24.00**

onions, peppers, bacon cheese grits, Tasso gravy

Coq au Vin **\$26.00**

red wine braised 1/2 chicken, mushrooms, bacon, pearl onions, potatoes

gluten-free

Grilled Hamburger* **\$13.00**

Lettuce, tomato, onion, pommes frites. Toppings: cheese, bacon, mushrooms, caramelized onions, house made pimento cheese, fried green tomato
+ Toppings (Each) **\$0.75**

Fish of the Day **.MKT**

Shrimp and Crab **\$25.00**

spicy hoppin' John, bacon, julienned vegetables, spinach, pimento cheese

Flounder Nicoise **\$30.00**

brown butter, herbs, lemon, capers, olives, tomatoes, fennel, bacon cheese grits

gluten-free

Skinny Chicken **\$20.00**

daily preparation

Fried Shrimp **\$24.00**

bacon-blue cheese slaw, pommes frites

Grilled Swordfish **\$33.00**

Succotash: butter beans, fines herbs, bacon, tomato, garlic, roasted cauliflower, vermouth, mustard greens, buerre blanc

gluten-free

Grilled Butcher's Steak* **\$28.00**

demi-glace, béarnaise, garlic spinach, pommes frites

gluten-free

The "Rib" **\$37.00**

16 oz. bone in short rib, house made pomegranate BBQ sauce, pomme frites

gluten-free

SIDES

Mashed Potatoes **\$6.00**

Bacon Cheese Grits **\$6.00**

Pommes Frites **\$6.00**

Garlic Spinach **\$7.00**

Bacon-Blue Cheese Slaw **\$6.00**

Collards **\$6.00**

Butter Beans **\$7.00**

Haricots Verts **\$7.00**

Hoppin' John **\$7.00**

sides only, no substitutions

Creamed Corn **\$7.00**

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness