

## MAIN

### French Onion Soup

Rich broth, caramelized onions, gruyere cheese, toast points

Cup . . . . . \$6.00  
Bowl . . . . . \$8.00

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### Squash Rice

\$12.00

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

*gluten-free*

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### Barbecue Brisket

\$14.00

bacon-blue cheese slaw, grilled bread, collard greens

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### Tomato, Roasted Corn, and Boiled Peanut Salad

\$10.00

mesclun greens, green goddess dressing

*gluten-free*

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### Wedge Salad

\$12.00

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

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### Grilled Hamburger\*

\$13.00

In-house ground beef, lettuce, tomato, onion, pommes frites. Toppings: cheese, bacon, mushrooms, caramelized onions, house made pimento cheese, fried green tomato

+ Toppings (Each) . . . . . \$0.75

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### Sea Scallops

\$16.00

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

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## STEAMED MUSSELS\*

Small: \$13, Large: \$17

### Provençal

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

*gluten-free*

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### Aioli

garlic, fresh herbs, lemon, white wine, butter

*gluten-free*

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### Tomato Bouillon

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

*gluten-free*

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### Marinière

shallots, sweet butter, parsley, white wine

*gluten-free*

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### Curry Cream

shallots, garlic, sweet butter, curry cream

*gluten-free*

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*\*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*