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## SPECIALS

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### BEET & GOAT CHEESE SALAD | 16 | SHARED | 25

Peppery arugula, sweet roasted beets, creamy goat cheese, and a sprinkle of pistachios, all tossed in a homemade maple balsamic dressing.

### BAKED BRIE | 27

Green Hill Brie from Sweetgrass Dairy in Thomasville, GA, warmed and served with a blueberry compote, fresh blueberries, drizzled honey and fresh mint. Served with olive oil brushed crostinis.

### ST. LOUIS RIBS | (3) 24 (6) 32

Tender baby back ribs rubbed with a blend of Southern spices, served with a warm skillet of golden cornbread and a tangy, traditional vinegar-based Southern slaw.

### WILD BOAR + BEEF MEATLOAF | 42

A savory wild boar and beef meatloaf drizzled with a red wine mushroom jus, served alongside creamy Yukon Gold mashed potatoes and tri-colored carrots glazed with a rich maple bourbon sauce.

### RIBEYE | 58

A succulent, perfectly cooked ribeye steak, bursting with rich, juicy flavors, served alongside a side of crispy, golden fingerling potatoes, and tender sautéed broccolini.



Executive Chef David Wood  
Sous Chef Tyler Huffman



## STARTERS

### JUMBO SHRIMP COCKTAIL | (4) 15 | (6) 20

Fresh East Coast jumbo shrimp, chilled and served with house-made tequila-lime cocktail sauce.

### DEVILED EGGS | MKT

Local farm eggs (6) deviled with a new southern twist every week! See server for this week's unique take on the classic deviled egg.

### BAKED BRIE | 27

Green Hill Brie from Sweetgrass Dairy in Thomasville, GA layered with succulent Fall apples, crispy bacon, and drizzled with honey. Served with crostinis.

### CHARCUTERIE | 35

Fresh locally sourced meats and cheeses from Looking Glass Farm (Columbus, NC) and Siano (Charlotte, NC), garden-fresh accompaniments from our garden and, housemade seasonal jam or chutney and crispy Crunchmaster crackers (gluten-free). Serves 2-4



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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## SALADS

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### HOUSE SALAD | 14

Fresh mixed greens, shaved red onion, tomatoes, and cucumbers served with a fresh lemon dijon vinaigrette.

### SALAD OPTIONS

Goat cheese or Gorgonzola | 4

6 oz grilled chicken | 12

4 ct jumbo shrimp | 10



**Elevate your next event with a  
private mixology class, bourbon  
tasting, or wine dinner, hosted by  
our expert sommelier or staff  
mixologist.**

We reserve the right to add gratuity on parties of 5 or more.  
Entrée share charge \$15.



## ENTREES

### CHICKEN & SUCCOTASH | 34

A boneless chicken breast marinated in a blend of lemon, garlic, and fresh rosemary and served over our seasonal succotash with our house-made tomatillo salsa, crumbled gorgonzola cheese, and drizzled with our signature lemon-dijon vinaigrette.

### SOUTHERN SHRIMP & SAUSAGE OVER GRITS | 48

Our spin on a traditional Southern dish, featuring sautéed shrimp and smoky Andouille sausage. This flavorful combination is served over a bed of Grist Mills' creamy grits, creating a dish that's both comforting and indulgent.

### SCALLOPS & GRITS | 48 GF

Delicious half-dollar-sized scallops from New Bedford, MA, pan-seared and served over Grist Mills' creamy grits, and finished with a drizzle of aromatic sage oil.

### FILET | 62

8-ounce center-cut beef filet served over a cherry demi-glace reduction, with Yukon Gold creamy garlic mashed potatoes and fresh asparagus and finished with a dollop of bone marrow butter.

### A LA CARTE

GRITS | 7   GARLIC MASH | 7

BROCCOLINI | 8   SUCCOTASH | 8

