

Dinner

Starters

French Onion Soup beef broth & caramelized onions, with a parmesan crouton & bubbly Swiss cheese	6.95
Soup of the Day	5.95
Crab Cakes sautéed lump crab, with mustard-tartar sauce	12.95
Gnocchi pan seared in a sage brown butter sauce	7.95
Meatballs veal ricotta meatballs in a pepperoni sauce	8.95 GF
Fried Green Tomatoes with red bell pepper sauce & goat cheese	5.95
Escargot in mushroom caps with seasoned cream cheese herb garlic butter & crostini	9.95
Black Bean Quinoa Cakes corn avocado relish & crème fraiche	6.95 GF, mV
Pork Belly Tater Tots house cured pork belly, shredded sweet potato, & white cheddar cheese with apple cider veal demi-glace	8.95
Mac & Cheese chipotle gouda pepper jack cheese sauce with macaroni	7.95
Add House cured bacon	11.95

Entrées

Meat Loaf American Kobe beef with mashed potatoes, collard green apple slaw, tabasco straws & tomato jam	21.95 GF
Carolina Trout seared skin-on trout, chili spiced red potatoes, sautéed spinach, sweet corn coulis	26.95 GF
Oven Roasted Springer Mtn Chicken one quarter chicken, mashed potatoes, baby carrots & savory chicken jus	18.95 mGF
Grilled Sirloin with a fingerling potato, black eyed pea hash & whole grain chimichurri	26.95 GF
Catch of the Day	MKT
Pasta of the Day	13.95
With chicken	17.95
With shrimp	19.95
Crab Cakes three with mustard-tartar, mashed potatoes, & haricot verts	21.95
Plum Pork marinated tenderloin medallions finished with a savory plum sauce, over mashed potatoes & haricot verts	19.95
Vegetarian Bowl butternut squash gratin, sautéed spinach, asparagus, portabella skewers & a cranberry gastrique	16.95 GF
Coconut Curry Salmon with creamy risotto, baby carrots, roasted broccoli, & coconut curry sauce	21.95 GF

All dinner entrees served with a choice of Caesar or House Salad

GF- gluten Free, **mGF**- can be made gluten free