

Small Plates

Carolina Pimento Cheese Dip 6	Baked Crab Cake 14
served with housemade cornmeal crackers	with citrus aioli
Loaded Sweet Potato Fries 7	Seared Ahi Tuna 12
with maytag bleu cheese, sour cream and green onions	served with seaweed salad and mango-soy glaze
Pulled Pork 10	Braised Veal Meatballs 10
served on a soft kaiser roll with tangy bbq	with opal basil, fire roasted tomatoes and niçoise olives
	Ham and Cheese 8
	served with a tomato shot

Greens

All salads add chicken, shrimp or salmon supplement 5

Caesar Salad Small 5 / Large 9	Trade Salad Small 6 / Large 10
served with wine cured white anchovy fillets, shaved aged parmesan	with candied pecans, dried cherries, goat cheese and aged balsamic dijon dressing
Seasonal Farm Fresh Greens Small 5 / Large 9	Iceberg Cube 9
with choice of housemade dressings	served with Maytag bleu cheese, baby tomato and crispy bacon

Soups

Daily Soup Creation Small 4 / Large 6	Roasted Tomato Bisque Small 5 / Large 7
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The Burger Bar

Served on a brioche bun with hand-cut fries.

Pub Cheese Burger 13	Chicken Patty Melt 13	Housemade Vegetarian Burger 13
Crab Cake Burger 15	Turkey Burger 13	Lamb and Herb Burger 15

Add Ons: 1.5

american, cheddar, swiss, pepperjack, provolone, brie, bacon, mushrooms, fried egg, guacamole, salsa

Main Plates

Seared Halibut 20	Half Roasted Chicken 16
chardonnay-fennel reduction	apricot and cherry glaze, natural jus
Fillet of the Day market	Seared Beef Tenderloin 5 oz. 16 / 10 oz. 29
Pan Seared Salmon 18	served with red wine reduction
lemon and grain mustard hollandaise	Grilled Delmonico Steak 22
Shrimp and Grits 18	caramelized mushroom and vidalia onion essence
stone ground grits with tasso gravy	

Roasted Vegetable Pasta 16

penne pasta, pomodoro sauce and boursin cheese
add chicken, shrimp or salmon supplement 5

On the Side 6

Sautéed Spinach	Roasted Seasonal Vegetables
Grilled Asparagus	Roasted Seasonal Squash
Garlic and Parmesan Mashed Potato	Hand-cut French Fries