



(GLUTEN-FREE)

BRUNCH

Appetizers

Deviled Eggs	Country Ham, Chives	7
Smoked Trout Dip	Smoked Trout, House-Made <u>Potato Chips</u> (Frier oil contains Gluten cross contamination)	14
Artichoke Dip	Gruyere, Parmesan, Cream Cheese, Lemon, <u>(NO Baguette)</u>	15

Salads

Fig and Burrata	Arugula Pesto, Prosciutto, Pepinos	15
Caesar Salad	Romaine, Parmesan, <u>(NO Croutons)</u>	10
Chopped Salad	Cucumber, Tomato, Asparagus, Green Bean, Peppers, Artichoke, Olive, Feta	12
House Salad	Mixed Greens, Tomato, Cucumber, Carrots, Crouton	9

Add a protein to your salad just ask your server

Grilled Chicken	10	*6 oz Filet Mignon	27	Grilled Shrimp	15
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Brunch

Breakfast Plate	Scrambled Eggs, Bacon, <u>(NO House Potatoes, NO Toasted Bread)</u>	16
French Omelette	Oyster Mushroom, Gruyere, Fine Herbs, <u>(NO House Potatoes)</u>	18
Shrimp & Grits	White Cheddar Grits, Roasted Pepper, Onion, Lemon, butter	24
*Steak & Eggs	6 oz Filet Mignon Scrambled Eggs, <u>(NO House Potatoes)</u> , Salsa Verde	39
Double Stack Cheeseburger	American Cheese, Red Onion, Pickles 50/50, <u>French Fries</u> (NO BUN) (Frier oil contains Gluten cross contamination)	18
*Blackened Mahi Sandwich	Comeback Sauce, Coleslaw, Pickles, <u>French Fries</u> (NO BUN) (Frier oil contains Gluten cross contamination)	23

Sides

Bacon	7	White Cheddar Grits	5
Side Eggs	5	<u>French Fries</u> (Frier oil contains Gluten cross contamination)	7
<u>Breakfast Potatoes</u> (Frier oil contains Gluten)	5	Chicken Sausage	7

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Frier oil contains Gluten cross contamination

(Item contains Gluten)

*Lettuce available as substitution for bun



GLUTEN FREE DINNER

Starters

Artichoke Dip Gruyere, Parmesan, Cream Cheese, Lemon, (NO Baguette) 15

Deviled Eggs Country Ham, Chive 7

Truffle Fries Parmesan, Truffle Fries, Herbs 15

Smoked Trout Dip Smoked Trout, Trout Roe, House-Made Potato Chips 14

Pork Belly Pimento Cheese, Pepper Jelly, Crispy Okra 16

Charcuterie Chef's Choice of Cured Meats and Gourmet Cheeses (NO Lavash Crackers) 25

Salads

Fig and Burrata Salad Arugula Pesto, Prosciutto, Pepinos 15

Classic Ceaser Salad Romaine, Parmesan-Reggiano, (NO Croutons) 10

Chopped Salad Cucumber, Tomato, Asparagus, Green Beans, Peppers, Artichoke, Olive, Feta 12

House Salad Mixed Greens, Tomatoes, Cucumber, Carrots, Croutons 9

Grilled Chicken 10 ***Grilled Hanger Steak** 19 **Grilled Shrimp** 15

Sandwiches

***Double Stack Cheeseburger** American Cheese, Red Onion, Pickles, 50/50, French Fries 18

***Blackened Mahi Sandwich** Comeback Sauce, Coleslaw, Pickles, French Fries 23

Entrees

Fire Roasted Stuffed Trout Corn, Zucchini Salsa, Arugula, Cilantro, Radish 29

Pan Seared Duck Breast Parsnip, Turnip, Carrot, Blackberry Ginger Jus 34

Meatloaf Bacon, Garlic Mashed Potatoes, BBQ Glaze, Crispy Onions 22

Shrimp and Grits White Cheddar Grits, Roasted Pepper, Onion, Lemon, butter 24

Steak Frites* Grilled Hanger Steak, Chimichurri, French Fries 32

Steaks and Ribs

Served with a small house salad and your choice of side item

Smoked Baby Back Ribs 1/2 Rack 25 Full Rack 40

Herb Crusted Filet Mignon* 40

Sides

Collard Greens 8

Crispy Brussels Sprouts 10

Garlic Mashed Potatoes 8

French Fries 8

White Cheddar Grits 8

Creamed Corn 10