SMALL PLATES & APPETIZERS

House Corn Bread for Two- smoked bacon, sharp cheddar, green onion 8
(cooked to order please allow 15 minutes)
House made Pimento Cheese Fritters- red and white sauce 7
Fried Green Tomatoes- green goddess and tomato cucumber salsa 7
Steak Flatbread – steak with caramelized onions and blue cheese crumbles 9
Uncorked Potato- loaded twice baked potato with chefs choice of toppings 8
Chicken and Waffles with Vermont maple syrup 10
Short Rib-roasted stoned ground grits, smoked peppers, crispy onion 12
Sautéed Hot Garlic Butter Shrimp-red pepper flakes, oven baked bread 12

SALADS

Beet, Bacon and Blue Salad-Kale mix, fresh roasted beets, Maplewood smoked bacon, blue cheese vinaigrette 5 / 8
Southern Caesar- romaine, fresh grated parmesan, cornbread crouton 4 / 7
Spring Salad- spring mix, farm vegetables, choice of dressing 4 / 7

Add to any salad Chicken… 4 Steak… 6 Salmon…7 Shrimp…7

ENTRÉE

All entrees include dinner salad, house dressing, fresh baked bread, herb infused olive oil

Petite Filet – Grilled 6 oz. cut filet of beef tenderloin, wild mushroom demi glaze, crispy onions and fingerling potatoes …….. 28

USDA Choice 14 oz. Ribeye Steak- pan seared with maître de butter, crispy onions and fingerling potatoes…….. 29.5

Center cut top 10 oz Sirloin- oven roasted tomatoes and herb butter served with wild mushroom and fingerling potatoes …….. 18

Grilled Bone in 14 oz. Center Cut Pork Chop- apple and caramelized onion glaze, collard greens and fingerling potatoes …….. 18.5

North Atlantic Salmon – 8 oz filet hollandaise, roasted stoned ground grits, zucchini squash medley …….. 22

Low country Carolina style Shrimp and Grits-sautéed shrimp, Bourbon smoked bacon, roasted stoned ground grits and red eye gravy ……… 18

Grilled Chicken Breast- 8 oz boneless, fresh tomato and cucumber salsa, squash and zucchini medley, roasted stone ground grits …….. 16

Vegetable Plate- fingerling potatoes, collard greens, zucchini squash medley, cold fresh roasted beets, homemade corn bread …….. 14