



STARTERS

Crab Cake 16

Fried blue crab cake, tartar, tomato, pickled red onion, house made creamy chili pepper sauce

Fried Green Tomatoes 10

Pimento cheese, bacon & red pepper gastrique

House Made Pimento Cheese 8

Pimento gastrique, warm baguette

Hushpuppies 8

Local cornmeal, herbs, onion, tartar, slaw

Cup of Soup 6

Fried Pickle Chips 8

Served with house made ranch

LUNCH SALADS

House 8

Mixed greens, spiced pecans, bacon, cucumber, pickled red onion, tomato, choice of dressing

Chicken Salad 12

House made with walnuts, grapes, tarragon, honey. With warm croissant and mixed greens.

Salad of the Day Market Price

Ask your server for today's selection

Cobb Salad 16*

Medley of lettuces, tomato, cucumber, avocado, cheddar cheese, boiled egg, pickled red onion, bacon, and seared chicken breast

Sherry Vinaigrette, Balsamic Vinaigrette, Ranch, Blue Cheese, Thousand Island
(Add chicken 6, shrimp 8, crabcake 12 or salmon 8)

SIDES 6 each

Parmesan Truffle Fries, Candied Bacon Brussels Sprouts, Potatoes Croquettes, Mac & Cheese, Small Salad Pimento Cheese Grits, Bacon Braised Collards, Loaded Potato Salad, Warm Bread, Tomato Salad

*Consuming raw or undercooked meat, eggs, seafood or poultry may increase your risk of food borne illness.

Not all ingredients listed. Please be advised that food prepared here may have come in contact with, or contain peanuts, tree nuts, soy, milk, eggs, wheat, shellfish or fish. We use peanut oil in fryers

LUNCH

2-Piece Fried Chicken 14*

Drizzled with local honey. *Choice of two sides*

Fresh Fish of Day Sandwich 16*

Lettuce, tomato & house made tartar. *Choice of side*

Veggie Sandwich 16

Avocado, hardboiled egg, tomato, goat cheese, mixed greens, cucumber, pickled red onion, balsamic vinaigrette on a warm croissant. *Choice of side*

Buffalo Chicken Lettuce Wrap 12*

Chicken breast, buffalo sauce, celery, blue cheese dressing and crumbles on lettuce. *Choice of side*

Shrimp & Grits 16^{GF}

Sautéed shrimp, onion, bacon, garlic, pimento cheese grits, fried green tomatoes, finished with a house made creamy chili pepper sauce

Ham and Cheese Sandwich 12

Cinnamon swirl bread, ham, smoked gouda, pepper jelly, and apple butter. *Choice of side*

Shrimp Buns 16*

Sweet steamed buns, fried shrimp, creamy chili aioli, blue cheese dressing, pickled red onion. *Choice of side*

Buffalo Chicken Sandwich 16*

Fried chicken breast, buffalo sauce, blue cheese dressing, crumbles, lettuce, tomato. *Choice of side*

In-House Ground Double Cheeseburger 16*

American cheese, shaved caramelized onion, pickle, ketchup, mustard. *Choice of side. Add Bacon \$2*

FGT B.L.T 12

Bacon, fried green tomatoes, lettuce, mayo.
Choice of side (add pimento cheese \$1)

BBQ Pork Buns 14

Pulled pork, pickled red onion, cole slaw, sweet steamed buns.
Choice of side

Grilled Cheese 10

Havarti, gouda & cheddar cheese. Drizzled with truffle oil.
Choice of side. (add tomato \$1 bacon \$2)

Fried Shrimp Platter 16*

Old Bay tartar, cole slaw & parmesan truffle fries

Piggy Mac 14

Creamy mornay macaroni over smoked BBQ pulled pork

Sampler Plate 14

Choose any three sides

BEER

Marsh Hen Cream Ale 6.00
Revelry, Never Sunny IPA 6.50
Munkle, Brugge City Brown 6.00
Westbrook, White Thai 5.50
Coast, Kolsch German Style Ale 6.00
Coast, Hop Art IPA* 6.50
Sloop Brewing, Juice Bomb IPA 6.50
River Dog Brewery, Edisto Gold 6.00
Chef's Beer Pick of the Day MP
Bud Light, Yuengling, Michelob Ultra 4.00
Becks NA 4.00

WINE

J. Roget, Spumante 5/20
Prosecco, 187ml 8
Mimosa 5
Bellini 5
House White 8
Alta Vista, White Zinfandel, CA 7/26
The Seeker, Pinot Grigio, Italy 9/34
Biltmore, Riesling, N C 9/34
Ant Moore, Sauvignon Blanc, NZ 10/38
Fleurs de Prairie, Rose, France 11/38
Adelsheim, Chardonnay, OR 13/42
Bydand, Chardonnay- Sonoma 45
House Red 8
Tribute, Pinot Noir, CA 10/38
Tormaresca, Neprica, Italy 9/34
Los Altos Del Plata, Malbec, Argentina 8/30
Simi, Cabernet, CA 11/42
Troublemaker, Red Blend, CA 40

COCKTAILS

Old Fashioned \$14
Larceny Bourbon, barrel-aged bitters, orange bitters,
house-made simple syrup

A.O. Gin and Tonic \$12
Greenhouse Gin, tonic, fresh herbs

PainKiller \$12
Captain Morgan's , Bacardi, pineapple juice, fresh squeezed OJ,
cream of coconut, nutmeg

Blood Orange Cosmopolitan \$14
Effen Blood Orange Vodka, Cointreau, fresh
squeezed lime juice, cranberry

Paloma \$12
Espolon Resposado, fresh squeezed lime & grapefruit juices,
organic agave, club soda, salt rim

Dirty Martini \$14
Choice of Citadelle Gin or Tito's Vodka, olive juice, white
vermouth spritz

Bloody Mary \$10
Tito's Vodka, Charleston Bold& Spicy
or Fresh& Veggie Mix

Manhattan \$14
Maker's Mark, Rouge Vermouth, bitters

The Mule \$12
Tito's, ginger beer, fresh squeezed lime

Spiked Arnold Palmer \$12
Local Firefly Sweet Tea Vodka, fresh lemonade

NO SUBSTITUTIONS ON COCKTAILS PLEASE

PLEASE FEEL FREE TO SHARE YOUR EXPERIENCE.
WRITE US A REVIEW AND CONNECT WITH US
ON SOCIAL MEDIA
STAY CURRENT WITH A.O.!!!

VISIT OUR COCKTAIL BAR BEHIND THE RESTAURANT
4PM-6PM HAPPY HOUR SPECIALS

