



STARTERS

Pimento Cheese 12
Pimento gastrique, warm baguette

Pickle Chips 14
Ranch Dip

Fried Oyster Rockefeller 16*

Appetizer of the Day Market Price

Buttermilk Hushpuppies 9
Local cornmeal, herbs, onion, tartar, slaw

Fried Green Tomatoes 16
Pimento cheese, bacon & red pepper gastrique

Crab Cake 18
Fried blue crab cake, tartar, tomato, pickled red onion, house made creamy chili pepper sauce

Cup of Soup 8

SALADS

House 12
Mixed greens, spiced pecans, bacon, cucumber, pickled red onion, tomato

Salad of the Day 18

B.L.T. Wedge 16
Iceberg, blue cheese dressing, blue cheese crumbles, tomato, bacon, balsamic drizzle

Sherry Vinaigrette, Balsamic Vinaigrette, Ranch, Blue Cheese, Thousand Island
(chicken 6, shrimp 8, crab cake 18, salmon or fried oysters 8)

SIDES \$6

Parmesan Truffle Fries, Candied Bacon Brussels Sprouts, Sautéed Spinach, Potato Croquettes, Mac & Cheese, Cole Slaw, Pimento Cheese Grits, Bacon Braised Collards, Side Salad Loaded Potato Salad, Seasonal Vegetable, Side of Bread

*Consuming raw or undercooked meat, eggs, seafood or poultry may increase your risk of foodborne 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

Dinner

House Ground Double Cheeseburger 21*
American cheese, caramelized onion, pickle, ketchup, mustard, with parmesan truffle fries. Add bacon \$2
Made with bacon in mix

Steak of the Day Market Price*
Ask your server for today's selection

Shrimp & Grits 28*
Sautéed shrimp, onion, bacon, garlic, pimento cheese grits, fried green tomatoes, house made creamy chili pepper sauce

Fresh Catch of the Day Market Price*
Ask your server for our fresh selection

Fried Chicken 24*
Drizzled with local honey, macaroni & cheese, bacon braised collard greens
(all white add \$4)

Fried Shrimp 26*
Old Bay tartar, cole slaw, parmesan truffle fries

Seasonal Pasta Market Price
Ask your server about tonight's special

Chicken and Dumplings 26*
Braised Chicken, carrots, onion, celery, house made dumplings, chicken stock, cream

Dill Salmon 31*
Cooked on a cedar plank, potato croquettes, candied brussels sprouts

House Made Ravioli Market Price*
Ask your server for tonight's selection

Steak Frites 26*
Sliced skirt steak, parmesan truffle fries, chimichurri, pickled red onion (Cooked to medium temperature, we cannot guarantee requests)

DESSERT 10
Beignets with Chocolate Dipping Sauce
Banana Pudding with Salted Caramel
Cast Iron Skillet S'mores
Dessert of the Day market price

BEER

- 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
- Revelry, Lefty Loosey IPA 6.00
- Sloop Brewing, Juice Bomb IPA 6.50
- Westbrook, A Very Nice Lager 6.00
- Seasonal, Hard Cider MP
- Seasonal Sour 6
- Seasonal Hard Seltzer MP
- Bud Light, Yuengling, Michelob Ultra 4.00
- Selection of Non-Alcoholic Beers 6.00

WINE

- J. Roget, Spumante 5/20
- Prosecco, 187ml 8
- Mimosa 5
- House White 8
- Unshackled, Sparkling Rose, CA 14/42
- Biltmore, Sweet Rose Zinfandel, NC 7/26
- Face a la Picpoul, France 9/34
- The Seeker, Pinot Grigio, Italy 9/34
- Biltmore, Riesling, N C 9/34
- Sunday Mountain Sauvignon Blanc, NZ 11/40
- Chemistry, Chardonnay, OG 13/50
- Stoller, Rose, France 12/46
- Wandering Stone, Pinot Noir, OG 13/50
- House Red 8
- Skyfall, Merlot, WA 11/40
- Frey Agriculturist Organic Red Blend, CA 10/38
- Los Altos Del Plata, Malbec, Argentina 8/30
- Simi, Cabernet, CA 11/42
- Unshackled, Cabernet, CA 15/50
- Ferrari-Carano, Sienna, Red Blend, CA 12/40 BTL

COCKTAILS

- Old Fashioned \$16
Larceny Bourbon, barrel-aged bitters, orange bitters, house-made simple syrup
- A.O. Gin and Tonic \$12
Empress Purple Gin, tonic, fresh herbs
- Painkiller \$12
Captain Morgan’s, Bacardi, pineapple juice, fresh squeezed OJ, cream of coconut, nutmeg
- Blood Orange Cosmopolitan \$15
Effen Blood Orange Vodka, Cointreau, fresh squeezed lime juice, cranberry
- Paloma \$12
Espolon Reposado, fresh squeezed lime & grapefruit juices, organic agave, club soda, salt rim
- Dirty Martini \$16
Choice of Gin or Vodka, olive juice, white vermouth spritz
- Bloody Mary \$12
Tito’s Vodka, Charleston Bold & Spicy or Fresh & Veggie Mix
- Manhattan \$15
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.!!!

20% Gratuity Added to Parties of 6 or More

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

SPECIALS

