



STARTERS

Crab Cake 18

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

Fried Green Tomatoes 14

Pimento cheese, bacon & red pepper gastrique

House Made Pimento Cheese 12

Pimento gastrique, warm baguette

Hushpuppies 9

Local cornmeal, herbs, onion, tartar, slaw

Cup of Soup 8 Bowl of Soup 12

Fried Pickle Chips 12

Served with house made ranch

LUNCH SALADS

House 12

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

Chicken Salad 18

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

Salad of the Day 18

Ask your server for today's selection

Cobb Salad 21*

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 18, salmon 8, or 4 fried oysters 6)

SIDES 6 each

Parmesan Truffle Fries, Candied Bacon Brussels Sprouts, Potatoes Croquettes, Mac & Cheese, Side Salad, Cole Slaw
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 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, pork, eggs, wheat, shellfish or fish. We use peanut oil in fryers

LUNCH

2-Piece Fried Chicken 21*

Drizzled with local honey. *Choice of two sides*

Fresh Fish of Day Sandwich MP*

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

Veggie Sandwich 21

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 18*

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

Shrimp & Grits 24*

Sautéed shrimp, onion, bacon, garlic, pimento cheese grits, fried green tomatoes, creamy chili pepper sauce

Ham and Cheese Sandwich 16

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

Shrimp Buns 21*

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

Buffalo Chicken Sandwich 19*

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

In-House Ground Double Cheeseburger 21

American cheese, shaved caramelized onion, pickle, ketchup, mustard. (bacon in mix) *Choice of side.* Add Bacon \$2

FGT B.L.T 16

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

Sandwich of the Day Market price

Pick a side item

Grilled Cheese 16

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

Fried Shrimp Platter 21*

Old Bay tartar, cole slaw & parmesan truffle fries

Steak Frites 24

Sliced skirt steak, parmesan truffle fries, chimichurri, red onion (steak is cooked to approximately medium, we cannot guarantee a temperature request)

Sampler Plate 16
 Choose

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

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 MP
- Seasonal Hard Seltzer MP
- Bud Light, Yuengling, Michelob Ultra 4.00
- Selection of on-Alcoholic Beers 4.00

WINE

- J. Roget, Spumante 5/20
- Prosecco, 187ml 8
- Mimosa 5
- House White 8
- Biltmore, Sweet Rose Zinfandel, NC 7/26
- The Seeker, Pinot Grigio, Italy 9/34
- Biltmore, Riesling, N C 9/34
- Ant Moore, Sauvignon Blanc, NZ 10/38
- Stoller, Pinot Noir Rose, France 12/46
- Chemistry, Chardonnay, OR 13/50
- House Red 8
- Tribute, Pinot Noir, CA 10/38
- Skyside, Red Blend, CA 9/34
- Los Altos Del Plata, Malbec, Argentina 8/30
- Simi, Cabernet, CA 11/42
- Bydand, Chardonnay, Sonoma 45 BTL
- Ferrari-Carano, Sienna, Red Blend, CA 40 BTL
- Unshackled, Sparkling Rose, CA 14/42

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.!!!

