

LOCAL BEER

Munkle Light*	6.00
Freehouse, Green Door IPA *	6.50
Freehouse, Folly's Pride Blond*	6.00
Freehouse, Battery Brown*	6.00
Westbrook, White Thai*	5.50
Revelry, Never Sunny IPA*	6.50
Coast, Kolsch German Style Ale*	6.00
Coast, Hop Art IPA*	6.50
Chef's Beer Pick of the Day	MP

THE BASICS

Bud Light, Yuengling, Michelob Ultra	4.00
Becks NA	4.00

WINE

	Glass	Bottle
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
Blitmore, Riesling, North Carolina	9	34
Vavasour, Sauvignon Blanc, NZ	10	38
Steel, Rose, CA	11	38
Josh Cellars- Reserve, Chardonnay, CA	11	38
House Red	8	
Shooting Star, Pinot Noir, CA	10	38
Tormaresca Neprica, Red Blend, Italy	9	34
Cuma, Malbec, Argentina	8	30
Alta Vista, Cabernet, Argentina	11	42

BOTTLES

Troublemaker, Red Blend, CA	40
The Snitch, Chardonnay- TPW, CA	55
Thorn, Merlot- TPW, Napa Valley	65

LUNCH APPETIZERS

Crab Cake 12

Panko fried with Old Bay tartar, bang-bang sauce

Fried Green Tomatoes 8

Pimento cheese, house smoked bacon & red pepper gastrique

House Made Pimento Cheese 6

Hushpuppies 7

Local cornmeal, herbs, onion, tartar, slaw

Cup of Soup 5

Fried Pickle Chips 8

Served with house made ranch

LUNCH SALADS

House 6

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

Salad of the Day Market Price

Ask your server for today's selection

Cobb Salad 12*

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

Chicken Salad 12

House made with walnuts, grapes, tarragon, honey. Served with an all butter croissant and mixed greens.

LUNCH ENTREES

Fresh Fish of Day Sandwich 16*

Toasted bun with lettuce, tomato & house made tartar.

Choice of one side

Veggie Sandwich 12

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

Buffalo Chicken Lettuce Wrap 9*

Sliced seared chicken breast, buffalo sauce, celery, blue cheese dressing and crumbles on lettuce.

Choice of one 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

Fried Chicken 12*

Cooked to order & drizzled with local honey, *Choice of two sides*

Ham and Brie Sandwich 12

Local, smoked ham, pepper jelly, apple butter and brie.

Choice of one side

Buffalo Chicken Sandwich 12*

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

Ground Beef Burger 12*

House ground, American cheese, shaved caramelized onion, pickle, ketchup, mustard. *Choice of one side*

Add Bacon \$1

FGT B.L.T 10

House cured bacon, fried green tomatoes, and lettuce.

Choice of one side (add pimento cheese \$1)

BBQ Pork Buns 14

Pulled pork, pickled red onion, cole slaw, sweet steamed buns, choice of one side

Grilled Cheese 9

Brie & cheddar cheese. Drizzled with truffle oil.

Choice of one side. (add tomato \$1 bacon \$1)

Fried Shrimp Platter 16*

Serve with Old Bay tartar, cole slaw & parmesan truffle fries

Piggy Mac 12

Creamy mornay macaroni over house smoked pulled pork, topped with house cured bacon

Shrimp Buns 16*

Sweet steamed buns, fried shrimp, creamy chili aioli, blue cheese dressing, pickled red onion and choice of one side

Sampler Plate 9^{GF}

Choose any three sides:

SIDES \$4

**Pimento Cheese Grits, Cole Slaw, Tomato Salad,
Candied Bacon Brussels Sprouts, Bacon Braised Collards,
Potato Croquettes, Loaded Potato Salad, Mac & Cheese,
Parmesan Truffle Fries, Side 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.

