

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
Bltmore, 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

DINNER APPETIZERS

Pimento Cheese 7

Pickle Chips 8

Crab Cake 12

Panko fried with Old Bay tartar, bang-bang sauce

Composed Oysters of the Day 12*

Appetizer of the Day Market Price

Buttermilk Hushpuppies 7

Local cornmeal, herbs, onion, tartar, slaw

Fried Green Tomatoes 9

Pimento cheese, house smoked bacon & red pepper gastrique

Cup of Soup 5

DINNER SALADS

House 6

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

Salad of the Day Market Price

B.L.T. Wedge 8

Iceberg, blue cheese dressing, blue cheese crumbles, tomato, bacon, and balsamic drizzle

DINNER

Double Cheeseburger 15*

House ground, American cheese, shaved caramelized onion, pickle, ketchup, mustard, with fries. Add bacon \$1

Steak of the Day Market Price*

Ask your server for today's selection

Shrimp & Grits 24*

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 18*

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

Fried Shrimp 24*

Served with Old Bay tartar, cole slaw, parmesan truffle fries

Seasonal Pasta Market Price*

Ask your server about tonight's special

Ossobuco 30*

Braised Heritage Pork Shank, grits, vegetable of the day, sauce espagnole

Dill Salmon 21*

Wild-caught salmon cooked on a cedar plank, potato croquettes, candied brussels sprouts

Seasonal House Made Ravioli Market Price*

Ask your servers for tonight's selection

Piggy Mac 14

Creamy mornay macaroni over house smoked BBQ pulled pork

DINNER SIDES \$4 each

Parmesan Truffle Fries, Mac & Cheese, Candied Bacon Brussels Sprouts, Sautéed Spinach, Potatoes Croquettes, Pimento Cheese Grits, Bacon Braised Collards, Loaded Potato Salad, Seasonal Vegetable

Side of Bread \$2

*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.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR PREFERENCES WE WILL DO OUR BEST TO ACCOMODATE.

20% Gratuity added to parties of 6 or more
20% Gratuity added to unsigned credit card receipts

