



Small Plates

Chefs Club Made Soup of the Day \$6

Grilled Asparagus \$10

Wild Mushrooms, Chevre Hollandaise

Burrata Salad \$9

Cherry Tomatoes, Spring Greens, Basil Oil

Jumbo Lump Crab Cake \$12

with Dill, Lemon Mustard Sauce served on Local Greens

Spinach Salad with Warm Bacon Dressing \$8

Hard Boiled Egg, Mushrooms, Cherry Tomatoes and Asiago Cheese

Strawberry Salad \$8

Baby Spinach, Strawberries, Chevre, Goat Cheese,
Toasted Almonds, Balsamic Vinaigrette

Large Plates

Atlantic Salmon \$22

Wild Mushroom Risotto

Grilled Asparagus

Shrimp & Grits \$18

Stone Ground Grits, Tasso Ham, Charred Tomato Sauce

Springer Mt. Farms ½ Chicken \$22

Warm Fingerling Potato Salad, Roasted Brussels Sprouts

Chef's Cuts

Grill Dishes come with a House or Caesar Salad and your choice of one side:

Steamed Broccoli, Baked Potato, Potato au Gratin

6 oz Angus Filet \$24

8 oz Angus Filet \$28

16 oz Angus Ribeye \$32

Steak Toppings \$5

Red Wine Butter, Roasted Garlic Spread, Blue Cheese Fondue

Add soup and salad bar (Friday only) to any entree for \$6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness