

THE GRILL

STARTERS



FRIED GREEN TOMATOES 12

Soused shrimp, warm pimento cheese, cider vinaigrette

OYSTERS ROCKEFELLER 12

Spinach mornay, hollandaise, parmigiano reggiano

GRUYERE CHEESE SOUFFLÉ 10

Chive béchamel, petit salad

NEW ORLEANS BBQ SHRIMP 15

Broiled shrimp in tomato garlic butter, grilled parmesan bread

SHORT RIB AND LOCAL CHEESE STRUDEL 14

Mushroom ragout, roasted shallots

PROSCIUTTO WRAPPED QUAIL 11

Peach barbeque, cornbread stuffing, vegetable hash, tabaco onions

SOUPS & SALADS



CRAWFISH GUMBO 8

Andouille sausage, okra, tomatoes, dark roux

STEAKHOUSE WEDGE 6

Iceberg lettuce, pepper bacon, Clemson bleu, tomato, bleu cheese dressing

LOBSTER BISQUE EN CROUTE 9

Splash of sherry, puff pastry crust

CAESAR SALAD 6

Chopped Romaine lettuce, garlic croutons, Parmigiano Reggiano, house made Caesar dressing

FRENCH ONION SOUP 8

Gruyere cheese, toasted crouton, rich onion broth

PICKLED BEET SALAD 8

Florida citrus, goat cheese, candied pecans, pickled onions, cranberry vinaigrette

SOUP du JOUR 6

HOUSE SALAD 6

Local greens, cucumber, tomato, red onion, radish, carrot

BOUILLON POACHED SALMON SALAD 9

Greens beans, fingerling potatoes, red onion, hard cooked egg, dill crème fraiche



ENTRÉES

Entrées include choice of any salad or soup

CAROLINA BISON SHORT RIB 34

Merlot jus, wilted spinach, roasted garlic and tomatoes, barley risotto

VEGETABLE THAI NOODLES 20

*Wok vegetables, rice noodles, basil, peanuts, sweet chili and garlic sauce
add salmon, chicken or shrimp 8*

VEAL BOLOGNESE 24

Fettuccine pasta, parmigiano reggiano, grilled garlic bread

SAUTÉED CAROLINA FLOUNDER FRANCAISE 31

Lemon caper beurre blanc, vegetable risotto, marcona almond crumble

HERB ROASTED AIRLINE CHICKEN BREAST 28

Pan jus, buttered bread dumpling, "pot pie" vegetables

SEARED DAY BOAT SCALLOPS 34

Lobster beurre blanc, crispy brussels sprouts, creamy white grits

STEAKS AND CHOPS

COLORADO LAMB 4 CHOPS 42 / 2 CHOPS 28

Mint pesto, tomato Brussels sprouts sauté, roasted fingerling potatoes

12 OZ Veal Chop 44

Brandy green peppercorn sauce, sweet potato gratin, sauteed seasonal vegetables

PRIME FILET MIGNON 8oz 40 / 5oz 33

Maitre d butter, veal demi-glace, grilled asparagus, whipped potatoes, brulee parmesan tomato

14 OZ PRIME RIBEYE 42

Butter and sherry roasted mushrooms, charred broccolini, whipped potatoes

**WE ARE COMMITTED TO SUPPORTING LOCAL AND SUSTAINABLE INGREDIENTS.
SOME OF OUR PARTNERS INCLUDE:**

*City Roots Farm, Goat Lady Cheese, Sweet Grass Dairy,
Brasstown Beef, Lusty Monk Mustard, Coleman Natural Chicken,
Heritage Farms, Hickory Hill Farms, Manchester Farms, Dr. King's Carolina Bison,
Joyce Farms, Adluh Mill*

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