

----- ***Starters*** -----

**Seasonal Soup** - Updated Frequently

**Cast Iron Skillet Poutine** - Hand Cut Fries, Cheddar Cheese Curds, Crispy Pork Belly, Pan Gravy 14~

**House Corn Bread** - Two Hunks, Freshly Baked, Honey Butter 6.50~

**Spinach Artichoke Dip** - Hot and Cheesy, Toasted Pita 12~

**Pony Roasted Oysters** - House-Made Pimento Cheese, Kale, Edwards of Surry Ham, Drop of Sriracha 16~

**Brussels Sprouts** -Smoked Bacon, Truffle Parmesan, Cranberry Balsamic 12~

**Reuben Egg Rolls**- Tender Corn Beef, Swiss Cheese, Tangy Sauerkraut Side of House 1000 Island 14~

----- ***Salads*** -----

**Add Chicken Breast** 8~    **Grilled Shrimp** 9~    **5oz Lobster Tail** 16~

**Iceberg Wedge**- Blue Cheese, Creamy Gorgonzola Parmesan Dressing, House Smoked Bacon, Oven Dried Tomatoes 12~

**Caesar Salad** -Romaine, Parmesan, House Made Dressing, Croutons 12~

**House Salad** -Mixed Greens, Heirloom Cherry Tomatoes, Cucumber, Carrots, Red Onion, House Made Ranch or Italian 10~

----- ***Seafood Features*** -----

**Wild Catch** – Local Fish Preparation Changes Weekly

**Crab Stuffed Shrimp**- Jumbo Shrimp, Blue Crab Stuffing, Saffron Beurre Blanc, Sautéed Green Beans & Carrots, Corn Bread 34~

**Fresh Made Cheese Ravioli**- Lump Crab, Jumbo Shrimp, Sautéed Spinach, Heirloom Cherry Tomatoes, Light Cajun Cream 33~

**Fried Shrimp** -Jumbo Shrimp Butterflied, Corn Bread, Side Salad 25~

----- ***Classic Entrees*** -----

**Fried Chicken**- ½ All-Natural Bird, Crispy and Juicy, Corn bread, Side Salad 23~

**Chicken Pot Pie**- Flakey Crust, Baked in a Cast Iron Skillet, Side Salad 23~

**Slow Roasted Pot Roast**- Yukon Gold Mashed, Vegetables, Pan Gravy 25~

**Mac and Cheese** -Four Cheese Blend, Crispy Bacon, Herb Breadcrumbs 20~  
*add Sliced Chicken Breast 8~ add Shrimp Skewer 9~ add 5oz Lobster Tail 16~*

**Vegetarian Mac and Cheese Skillet**-Four Cheese, Charred Squash, Spinach, Tomatoes, Herb Breadcrumbs 20~

----- ***Butcher Block Steaks and Chops*** -----

*Cooked using our 1800-degree overfired broiler.*

*Served with Sautéed Vegetables*

**Make it a Surf & Turf** – Shrimp 9~ 5oz Lobster Tail 16~

**Ribeye** - 14oz Yukon Gold Mashers, Garlic Compound Butter 46~

**Filet Mignon** – 8 oz Center Cut, Cognac Cream, Twice Baked Potato 48~

**Pork Chop**- Jefferson Bourbon Barrel Smoked, Bourbon Apple Bacon Jam, Yukon Gold Mashed Potatoes, Sautéed Green Beans & Carrots 30~

***Make it a Surf & Turf*** – Shrimp 9~Lobster Tail 16~

**Sides** - Twice Baked Potato 6~ Green Beans & Carrots 5~ Side Salad 5~  
Corn Bread 4~ Yukon Gold Mashed Potatoes 5~  
Hand Cut Fries 6 ~