

----- **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 ~