

APPETIZERS

OYSTERS OF THE DAY...\$MARKET

PIMENTO CHEESE BOARD grilled ciabatta bread, pickled vegetables, tomato jam...\$12

CORNMEAL FRIED OKRA goat cheese crumbles, herb buttermilk dressing...\$9

PULLED PORK BBQ EGGROLLS mustard BBQ sauce, Cola slaw...\$9

PAN SEARED SCALLOPS polenta fries, spicy tomato remoulade...\$15

CRISPY SESAME ASPARAGUS soy ginger glaze...\$12

CRISPY CALAMARI buttermilk battered, apricot shallot sauce, spicy tomato remoulade...\$14

SAUTEED SHRIMP & RISOTTO CAKE country ham gravy...\$12

SHRIMP DUMPLINGS mushrooms, cabbage, citrus soy...\$10

HUMMUS TRIO grilled pita bread, roasted red pepper, spinach/artichoke, roasted jalapeno...\$9

MUSSELS PROVENCAL garlic, tomatoes, peppers, basil, white wine, garlic french bread...\$12

SALADS

POACHED PEAR arugula, spiced walnuts, blue cheese fritter, port wine pear vinaigrette...\$12

ROASTED BEET arugula, goat cheese, spiced candied walnuts, orange vinaigrette...\$9

COLA SALAD iceberg, tomatoes, cucumbers, red onions, radishes, carrots, chickpeas, blue cheese vinaigrette...\$7

FRIED GREEN TOMATO AND SWEET BACON "BLT" baby lettuces, thyme buttermilk dressing...\$10

LOBSTER AND HEARTS OF PALM baby lettuces, red onions, grape tomatoes, sweet basil vinaigrette...\$13

MIXED LETTUCE CHOPPED SALAD cucumbers, blue cheese, hearts of palm, bacon, grape tomatoes, red onion, red wine vinaigrette...\$10

HEARTS OF ROMAINE grape tomatoes, red onion, parmesan croutons, blue cheese vinaigrette...\$8

CLASSIC CAESAR parmesan cheese, croutons and classic caesar dressing...\$8

*Advisory: Consuming Raw or Undercooked Foods Such as Meat, Poultry, Fish, Shellfish, and Eggs May Increase Your Risk of Foodborne Illness

POULTRY & FARM

CHICKEN PARMIGIANA mozzarella, house made marinara...\$20

SPICE RUBBED HALF CHICKEN braised greens, mac and cheese or sweet potato with pecan butter...\$20

CHICKEN MILANESE parmesan crusted chicken, garlic beurre blanc with linguine and vegetables...\$18

ROASTED "BRICK" CHICKEN roasted vegetables, natural jus...\$19

GRILLED VEGGIE PLATE marinated portabella mushroom, asparagus, squash, zucchini, red peppers, salsa verde, polenta fries, hummus, pita bread...\$20

BLACKENED CHICKEN PASTA PRIMAVERA broccoli, asparagus, tomatoes, creamy parmesan sauce, angel hair pasta...\$22

SEAFOOD

WHOLE CRISPY FLOUNDER bone in, flash fried, apricot shallot sauce, jasmine rice, vegetables...\$MARKET

SHRIMP AND GRITS fried leeks, creamy tasso ham gravy...\$22

ALMOND CRUSTED TILAPIA sauteed shrimp, basil cream sauce, jasmine rice, sauteed vegetables...\$23

CORNMEAL CRUSTED TROUT shrimp-bacon potato hash and beurre blanc...\$25

GRILLED FISH andouille sausage, stewed tomatoes, corn, red onions, grits...\$MARKET

SEARED SCALLOPS truffle hollandaise sauce, asparagus...\$28

PAN SEARED CRAB CAKES sweet corn puree, succotash, green tomato relish...\$24

BBQ GLAZED SALMON pear chutney, grits, garlic spinach...\$25

MEATS

FRIED PORK CHOP Granny Smith apple gravy, Cola collard greens, mac and cheese...\$26

GRILLED PORK TENDERLOIN port wine sauce, pineapple chutney, garlic spinach, cheddar grit cake...\$24

BRAISED BEEF rosemary and parmesan cheese grits, glazed carrots, green peppercorn red wine sauce...\$34

16oz GRILLED NY STRIP caramelized onion Gorgonzola cheese, garlic spinach, french fries...\$38

8oz WAGYU HAMBURGER bacon, pretzel or brioche bun, cheddar, provolone or blue cheese, fries...\$15

8oz FILET MIGNON OF BEEF au poivre, roasted golden potatoes, onion rings, asparagus...\$38

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