

APPETIZERS

BUTTERNUT SQUASH BISQUE cup...\$4 bowl...\$6

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

SHRIMP AND GRITS tasso ham, peppers, cream...\$11

BLACK MUSSELS provencal style, garlic bread...\$12

SALADS

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

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

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

ENTREES

TRADITIONAL TURKEY DINNER giblet gravy, apple-sausage-walnut cornbread dressing, whipped sweet potatoes, mashed potatoes, vegetables and cranberry sauce...\$25

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

CRISPY FLOUNDER flash fried, diamond scored, apricot shallot sauce, fries...\$MARKET

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

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

GRILLED PORK TENDERLOIN port wine sauce, pineapple chutney, garlic spinach, mashed potatoes...\$24

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

DESSERTS

APPLE PIE cinnamon, granny smith apples, caramel sauce...\$7
with vanilla ice cream...\$9

CINNAMON NUTMEG CHEESECAKE caramel sauce, whipped cream...\$7

PECAN PIE whipped cream, chocolate sauce...\$7

PUMPKIN PIE whipped cream...\$7

ALMOND BASKET vanilla ice cream, berry sauce, seasonal berries, whipped cream...\$9