

## APPETIZERS

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

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

**CRISPY CALAMARI** buttermilk battered, apricot shallot sauce...\$14

**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

**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