

APPETIZERS

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

“BLOODY MARY” FRIED OYSTERS “bloody mary” relish...\$MARKET

PIMENTO CHEESE BOARD grilled ciabatta bread, pickled vegetables, tomato jam...\$13

SHRIMP SAVANNAH cream, pernod, mushrooms, garlic bread...\$12

PULLED PORK BBQ EGGROLLS mustard BBQ sauce, Cola slaw...\$10

PAN SEARED SCALLOPS polenta fries, tomato aioli...\$15

SOUTHERN FRIED DEVILED EGGS deviled shrimp salad, crispy spicy bacon...\$10

CRISPY CALAMARI buttermilk battered, apricot shallot sauce, red pepper remoulade...\$15

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

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

***MUSSELS PROVENCAL** garlic, tomatoes, peppers, basil, white wine, garlic bread...\$13

SALADS

COLA SALAD iceberg, tomatoes, cucumbers, red onions, radishes, carrots, chickpeas, blue cheese vinaigrette...\$8

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

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

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

ROASTED BEET arugula, goat cheese, spiced candied walnuts, orange vinaigrette...\$10

BASIL SHRIMP SALAD baby lettuces, hearts of palm, red onions, grape tomatoes, sweet basil vinaigrette...\$11

*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, garlic bread...\$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

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

SEAFOOD

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

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

***ALMOND CRUSTED TILAPIA** sauteed shrimp, basil cream sauce, jasmine rice, sauteed vegetables...\$24

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

***GRILLED SWORDFISH** andouille sausage, stewed tomatoes, corn, red onions, grits...\$32

***SEARED SCALLOPS** truffle hollandaise sauce, asparagus...\$29

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

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

MEATS

***16oz PRIME RIBEYE** crispy onions, garlic mashed potatoes, garlic green beans...\$39

***8oz COLAS HAMBURGER** candied bacon, fried green tomato, house made bread and butter pickles, pimento cheese, Hawaiian bun, fries...\$15

***8oz FILET MIGNON OF BEEF** au poivre, roasted golden potatoes, onion rings, asparagus...\$39

BRAISED BEEF rosemary and parmesan cheese grits, glazed carrots, green peppercorn red wine sauce...\$35

***FRIED PORK CHOP** granny smith apple gravy, Cola collard greens, mac and cheese...\$28

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

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