



THIS WEEK'S SPECIALS

LOCAL MIXED GREENS lemon tarragon vinaigrette, pickled rhubarb, strawberries, almonds, manchego 11
MUSTARD GREENS & ROCK SHRIMP SALAD roasted carrots, breakfast radishes, spicy peanut dressing 12
BEER BRINED CHICKEN mustard bbq, sautéed dandelion greens & honey crisp apples, mashed potatoes 23

- FOR THE TABLE-

FRESHLY BAKED SKILLET OF CORNBREAD cream cheese honey butter 7
PIMENTO CHEESE BOARD & PICKLES FROM THE WALL benne pocket bread, buckwheat cracker 12

SOUTH'S CHEESE BOARD 15

AMBER 16 raw-milk, cheddar cheese, a toasted caramel flavor from 16 Mile Brewery Amber Sun Ale
JASPER HILL BAYLEY HAZEN BLEU short and stout in stature, big, bold and boisterous in flavor
GREEN HILL CAMEMBERT bloomy-rinded, buttery texture with savory flavors of grass and mushroom

STARTER -choice of

TODAY'S FRESH OYSTERS (6) mignonette, cocktail sauce, fresh lemon 15
TRIO OF BEET SALAD raw, roasted, pickled, goat cheese, cider vinaigrette 10
SOUTH CAESAR SALAD fried green tomato, white anchovy, smoked gouda, cornbread crouton 9
LOCAL KALE SALAD roasted kabocha squash, pickled onion, almonds, buttermilk dressing 11
MAC & CHEESE TERRINE traditional favorite with four cheeses, heirloom tomato purée 9
FRIED GREEN TOMATOES & SHRIMP REMOULADE pickled red cabbage 11
CRISPY ROCK SHRIMP buttermilk marinated, baby tomato relish, comeback sauce 14
BLUE CRAB TOAST lemon caper ravigote, avocado, peppadew relish 13
CAJUN SHRIMP DEVILED EGGS angry momma potato chips 12
LOBSTER BISQUE lobster, brandy, tomato, cream 11

MAIN COURSE -choice of

VEGETARIAN PAPPARDELLE local mushrooms, baby kale, cured egg yolk, manchego cheese 18
WOOD ROASTED SALMON ginger-lobster broth, cabbage & peppers, hoppin' john 23
GULF CATFISH flash fried, creamed collards, stone ground grits, remoulade 22
BLACKENED REDFISH saffron butter sauce, wood grilled vegetables, smoked mushroom purloo 26
FRIED LOBSTER & GRITS asparagus, stone ground lobster grits, N.O.L.A sauce 29
SEAFOOD GUMBO crab claw, scallops, shrimp, brown roux, filé, rice 26
BUTTERMILK FRIED CHICKEN "hot" honey drizzle, stewed turkey green beans, candied yams 20
BEEF SHORT RIB barbecue, creamed collards, rosemary baby yukon gold potatoes 25
LAMB SHANK slow cooked, grain mustard jus, wood grilled vegetables, smoked mushroom pirlou 27

SIDES FOR THE TABLE - each \$5

CREAMED COLLARDS
WOOD GRILLED VEGETABLES farmer's cheese
STEWED TURKEY GREEN BEANS

ROSEMARY YUKON POTATOES
YELLOW STONE GROUND GRITS
CANDIED SWEET YAMS