



## Dinner

### Firsts

#### Low Country BBQ Shrimp

Wild rice and greens "pancake"  
With green tomato relish  
**9.95**

#### Pecan and Bleu Cheese Oysters

Five stuffed on the half shell  
**10.95**

#### Fried Green Tomatoes

Homemade, apple cider aioli  
**8.95**

#### Chilled Shrimp & Artichoke Dip

Griddled toasts  
**8.95**

#### Southern Spring Rolls

Shrimp, crawfish, collards, ham, and  
julienne vegetables with a hot and spicy  
dipping sauce  
**9.95**

#### Roasted Corn Crabcake

Roasted red pepper Crème Fraiche  
**9.95**

#### Crawfish Beignets

Creamy Texas Pete dipping sauce  
**7.95**

#### Sweet Potato Fries

Smoked tomato aioli  
**5.95**

### Soups

#### Vidalia Onion Bisque

Country ham crisps & Bleu Cheese crouton  
**5.95**

#### Brunswick Stew

Pork, chicken, okra, tomatoes, limas,  
potatoes  
**6.95**

### Salads

#### House Salad

Romaine, leaf, radicchio, tomato, onion,  
crimini, carrots and English cucumbers  
**5.95**

#### Spinach Salad

Baby spinach, Bermuda onion, grape  
tomatoes, English cucumbers, strawberries,  
pecan crusted goat cheese with our honey  
mustard vinaigrette  
**8.95**

#### Southern Chop Salad

Iceberg, Ossabow bacon, beefsteak tomato, red onion, hardboiled egg, Low Country dressing  
**7.95**

## Dinner

### Sandwiches

#### Ultimate Gourmet Burger

Half pound Kobe burger, Ossabow bacon, Maytag Bleu Cheese, lettuce, Beefsteak tomato, Dijonnaise , sweet potato fries & Low Country slaw  
**16.95**

#### Charleston Mahi Cuban

Grilled Mahi, Low Country slaw, pickles, Swiss cheese on grilled ciabatta with sweet potato fries  
**14.95**

### Mains

#### Shrimp & Grits

Andouille, shrimp, crimini mushrooms, tomato and scallions with a spicy sauce in a fried grits bowl served with a side of Southern collard greens  
**18.95**

#### Southern Fried Chicken Bourbon-Molasses Strip

12 oz. New York Strip marinated in a bourbon-molasses glaze and grilled to your liking, topped with Vidalia onion straws and served with sweet potato fries and our green and wax bean medley  
**24.95**

#### Grilled Ossabow Pork Chop

Fourteen ounce bone-in chop grilled and basted with a peach BBQ sauce and served with sweet potato hash and Southern collard greens  
**21.95**

#### Pan Seared Red Snapper

A local favorite, sweet red snapper pan seared and served atop sweet potato hash with our green and wax bean medley  
**23.95**

#### “Our Own” Chicken & Dumplings

Tender chicken, collards, lima beans, corn and fluffy dumplings in a broth with country ham crisps  
**16.95**

#### Maple Glazed Salmon

Half pound filet of Atlantic Salmon basted with a maple glaze on the grill served with buttermilk mashed potatoes and our green and wax bean medley  
**18.95**

Half pound deep fried boneless breast topped with tasso gravy with buttermilk mashed potatoes and our green and wax bean medley  
**17.95**

#### Jambalaya Pasta

Andouille, Chicken, Shrimp, tomatoes, and scallions, tossed with wide egg noodles and served with a side of Low Country slaw  
**16.95**

#### Pan Fried Trout

Whole boneless trout with smoked oyster-cornbread stuffing, served with sweet potato hash and Southern collard greens  
**19.95**

#### Sides - \$4.25

CollardgGreens ◦ Green & wax beans  
Wild rice pancakes ◦ Buttermilk mashed potatoes  
Sweet potato hash ◦ Low Country slaw

**Split Plate Charge - \$6.95**