

STARTERS and SALADS

CRISPY BEER BATTERED ASPARAGUS 10

REDCLAY SAISON BATTER, LEMON ZEST AIOLI

DEEP FRIED CHICKEN SKINS 8

SWEET AND SPICY LOUISIANA HOT SAUCE HONEY

PORK CONFIT GRITCAKE 12

PULLED PORK CONFIT OVER A CRISPY STONE GROUND GRIT CAKE, PICKLED ONION, ARUGULA, WICKLES PICKLE BBQ GLAZE

CLASSIC SHRIMP COCKTAIL 13

OLD BAY BOILED WHITE SHRIMP, SERVED CHILLED, LEMON DILL COCKTAIL SAUCE

SOUTHERN SAMPLER 15

HOUSE PIMENTO CHEESE, WICKLES PICKLES, RADISH, PICKLED ONION, ROASTED GARLIC CONECUH SAUSAGE, GRILLED CROSTINI

MUSSELS MARINIERE 14

BLUE MUSSELS, STEAMED IN WHITE WINE, HERB, BUTTERY PAN REDUCTION SAUCE, GRILLED CROSTINI

CRAB STUFFED AVOCADO SALAD 15

JUMBO BLUE CRAB, HOUSE BALSAMIC VINAIGRETTE, GREEN ONION, GRAPE TOMATOES, CAPERS, RALF'S LOCAL ARTISAN LETTUCE

SIMPLE HOUSE SALAD 8

RALF'S LOCAL ARTISAN LETTUCE, GRAPE TOMATOES, ENGLISH CUCUMBER, SHAVED CARROT, RADISH, CHEVRE, HOUSE BALSAMIC VINAIGRETTE

ICEBERG WEDGE SALAD 8

ICEBERG LETTUCE, APPLEWOOD SMOKED BACON, BLEU CHEESE, GRAPE TOMATO, ENGLISH CUCUMBER, SHAVED CARROT, GREEN ONION, HOUSE BLEU CHEESE DRESSING

TABLESIDE CAESAR SALAD "FOR TWO" 16

ROMAINE LETTUCE, PARMESAN CHEESE, HOUSE GARLIC CROUTONS, OUR CLASSIC CAESAR DRESSING RECIPE

SALAD UPGRADES *additional charge*

GRILLED OR FRIED **CHICKEN** +5 PER SALAD

GRILLED **4oz FILET** +12 PER SALAD

GRILLED OR FRIED **SHRIMP** +8 PER SALAD

GRILLED OR SEARED **SALMON** +10 PER SALAD

JUMBO BLUE CRAB +10 PER SALAD

ENTREES

CAFE FILET MARKET PRICE

8oz.CHARGRILLED CHOICE ANGUS BEEF, MELTED BLEU CHEESE, CHIVE SMASHED POTATOES, GRILLED ASPARAGUS, HORSERADISH SPIKED AU JUS

BROWN SUGAR RUBBED RIBEYE 32

16oz.CHARGRILLED CHOICE ANGUS BEEF, E.B.'s BROWN SUGAR RUB, CHARRED RED ONION, CHIVE SMASHED POTATOES, CHEF'S SEASONAL VEGETABLE

BEEF TENDERLOIN NAPOLEON 32

4oz. PETITE FILET, FRIED GREEN TOMATOES, BEARNAISE SAUCE, JUMBO BLUE CRAB, CHIVE SMASHED POTATOES, GRILLED ASPARAGUS

SUBSTITUTE 8oz. FILET 42*

FRESH CATCH DU JOUR MARKET PRICE

CHEF'S CHOICE OF FRESH FISH/SEAFOOD FOR THE DAY, PAIRED WITH SEASONAL SIDES

BBQ BOURBON SALMON 26

FARM-RAISED ATLANTIC SALMON, OAKVIEW FARMS CREAMY STONE GROUND GRITS, WILTED SPINACH, CREME FRAICHE, GREEN ONION

PRIME PORK CHOP 27

CHARGRILLED CENTER CUT PORK CHOP, CRISPY STONE-GROUND GRIT CAKE, BACON BRAISED CARROT WITH WILTED ARUGULA, PEPPER JELLY GLAZE

BROWN SUGAR RUBBED RACK OF LAMB 30

CHARGRILLED WHOLE RACK OF LAMB, E.B.'s BROWN SUGAR RUB, BACON FAT POTATOES, FRESH ARUGULA, BALSAMIC GLAZE

PORK BELLY GRITS AND GREENS 24

SLOW BRAISED PORK BELLY, SAUTEED MUSTARD GREENS, OAKVIEW FARMS CREAMY STONE GROUND GRITS, RED EYE JUS

SHRIMP AND GRITS 25

SAUTEED WHITE SHRIMP, OAKVIEW FARMS CREAMY STONE GROUND GRITS, HOUSE PIMENTO CHEESE, CREME FRAICHE, GREEN ONION

PAN ROASTED SPRINGER MOUNTAIN CHICKEN 26

PAN BRAISED 100% ALL NATURAL CHICKEN BREASTS, TOMATOES, ROASTED GARLIC, MUSTARD GREENS, ROASTING PAN JUS

FINE PRINT.... 20% GRATUITY ON TABLES OF 6 OR MORE.... \$5 SPLIT PLATE CHARGE....

*CANNOT SPLIT 8oz NAPOLEON.... PLEASE ALERT YOUR SERVER OF ANY ALLERGIES YOU MAY HAVE BEFORE YOU ORDER.... CONSUMING RAW OR UNDERCOOKED FOOD ITEMS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.... VEGETARIAN OPTIONS AVAILABLE UPON REQUEST.... BLACK NAPKINS AVAILABLE UPON REQUEST