



### Appetizers & Salads

**Fried Calamari 11**  
spicy marinara, feta, peppadew, fresh tomato, pepper

**\*PEI Mussels 12**  
steamed mussels, white wine, tomato, garlic, foccoccia

**Sea Scallops and Prosciutto 16 gf**  
crispy prosciutto, corn arbol sauce, sherry reduction, arugula

**Cup of Soup 7**  
chef's daily creation

**House Salad 6/10**  
artisan mixed greens, cucumber, tomato, red onion, carrot house miso- vinaigrette add blue cheese sm .50 lrg 1

**Caesar 6/10**  
romaine lettuce, caesar dressing, croutons, parmesan

**Fried Green Tomato 12**  
housemade pimento cheese, pickled onion, bacon jam arugula salad

**Fried Maine Lobster Tail MP**  
tempura tail, fresh arugula salad, thyme-honey mustard

**Meat & Cheese Board MP**  
chef's selection of 3 meats, 3 cheeses, olives or cornichons, dijon, fresh apple, jam, grilled foccoccia

**\*Seared Ahí Tuna 12**  
Blackened ahi tuna, miso-cucumber salad, sweet soy and wasabi cream

**Poached Pear Salad 6/10 gf**  
arugula, belgium endive, candied walnut, asian pear gorgonzola, roasted shallot-walnut vinaigrette

**Entrée Salad Add-On** chicken 5 shrimp 7 \*tuna 9 \*tenderloin 9

### Blue Plates

**Chicken Livers 14**  
sautéed with bacon & onion, whipped potato, demiglace

**Fried Gulf Shrimp 17**  
crispy shrimp, french fries, cole slaw, cocktail, lemon

**Veal Meatloaf 15**  
haricot vertes, whipped potato, demiglace

**Grilled Chicken Breast 15 gf**  
whipped potato, haricot vertes, lemon-caper butter

### Entrées

**Seafood Pasta 26**  
shrimp, scallop, mussels, peppers, spinach, tomato vodka cream sauce, fettuccini

**Braised Short Rib 21 gf**  
angus short rib, garlic whipped potato, crispy brussel sprout, red wine demiglace, scallion

**Duck Confit 22 gf**  
shitake and spinach risotto, red wine cherry demiglace

**Shrimp & Grits 19 gf**  
shrimp, andouille sausage, sweet corn, bell peppers, onion tomato, stone ground cheddar grits & red pepper cream

**\*Scottish Salmon 18**  
pan seared and sesame crusted, shitake and edamame jasmine rice cake, ponzu reduction

**\*Local Burger 15**  
brasstown valley beef, smoked bacon, pimento cheese, arugula, pickled onion, garlic mayo, brioche, fries

**Jumbo Lump Crabcakes 22**  
baked crabcakes, whipped potato, garlic spinach stone ground mustard beurre blanc

**\*\*please advise your server of all dietary restrictions/allergies\*\***

**\*these items may be cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness\***

### Steaks & Chops

served with choice of two sides

**\*Lamb Chops 23 gf**  
loin chops with garlic, rosemary & evoo

**\*Grilled Pork Chop 20 gf**  
thick cut bone in chop, brown sugar-bourbon apples

**\*New York Strip 28 gf**  
14oz hand cut prime strip

**\*Filet Mignon 30 gf**  
8oz hand cut CAB filet

**\*Bone in Filet Mignon 40 gf**  
14oz hand cut bone in prime filet

**\*Bone in Ribeye 47 gf**  
22oz hand cut prime bone in ribeye

**add lobster 15 oscar style 12 asher blue cheese 5**

### Sides

french fries, whipped potato, flipped corn, haricot vertes

collard greens, cole slaw, mushrooms, cheddar grits

scalloped potato, roasted sweet potato **\$1.50 more for**

**asparagus, crispy brussel sprouts, spinach, broccolini**

**18% gratuity added to parties of 6 or more  
Split Charge \$2.00**