



dinner menu 1/6/11

appetizers:

*soup: winter vegetables, black-eyed peas, greens,
ham hock, cornbread, pesto 8*

*lobster and avocado salad
blood oranges, mixed lettuces, citrus aioli 15*

*mike's spoonbread
braised mushrooms, leeks, beurre blanc, parmesan, thyme 8*

*"fish & chips"
cornmeal fried grouper and snapper, homemade potato chips,
tartar sauce 11*

*baked oysters "Victoria"
garlic, shallots, spinach, herb breadcrumbs 12*

*organic mixed lettuce salad
honey crisp apples, spiced pecans, goat cheese 8*

avocado caesar salad, romaine hearts, garlic crouton, parmesan 8

entrées:

*grilled day boat grouper
black-eyed pea hoppin' john, basmati rice, avocado, lime, olive oil 28*

*low country shrimp and grits
little green beans, tomatoes, capers, scallions, chardonnay sauce 25*

*greg's gulf red snapper
three mushroom ragout, spinach, leeks, mashed potatoes, truffle jus 28*

*pork tenderloin and stuffed quail
red cabbage, apples, sweet potatoes, apple cider glaze 24*

*ashley farm's all natural chicken breast
parsnips, turnips, butternut squash, white beans,
braised greens, cranberry chutney 18*

*grilled angus ribeye
sautéed mushrooms, parmesan potato gratin, peppercorn sauce 28*

chef alan martin

sous chef mike coots

Consuming raw or undercooked seafood and meats may increase the risk of foodborne illness

No separate checks

18% gratuity added to parties of six or more