



dinner menu 8/24/10

appetizers:

- summer squash soup, vidalia onions, peppers, cheddar biscuit 9*
- prosciutto and melon, toasted walnuts, black pepper, citrus cream 9*
- buttermilk fried green tomatoes, peach-jalapeño relish, herb aioli 10*
- steamed PEI mussels, garlic, shallots, chilis, buttery herb broth 11*
- roast stuffed quail, cornbread, sweet potato hash 12*
- shrimp and avocado salad, arugula, citrus vinaigrette 12*

romaine salad

watermelon, grilled red onions, feta, grenache vinaigrette 8

organic lettuce salad

spiced pecans, piedmont goat cheese, scuppernong vinaigrette 8

entrées:

sautéed flounder

avocado, cherry tomatoes, cucumbers, new potatoes 25

ashley farm's all natural chicken breast

baby lima bean and sweet corn succotash, lemon herb butter 25

grilled pork tenderloin

collard greens, field peas, sweet potatoes, muscadine sauce 24

pan seared duck breast

low country pink-eyed pea hoppin' john, alecia's tomato chutney 28

grilled beef n.y. strip

summer vegetable ratatouille, pasta gratin, pecan pesto 28

shrimp and grits

alabama snap beans, tomatoes, capers, scallions, chardonnay sauce 25

chef's tasting menu: 3 courses - \$33, 4 courses - \$40

squash soup, fried green tomatoes, grilled pork tenderloin, panna cotta

Open for Lunch Thursdays and Fridays, Champagne Brunch on Saturdays!

We offer Full-Service Catering!