



lunch menu

appetizers:

chicken and autumn vegetable soup, crème fraîche, chives 7

buttermilk and cornmeal fried okra, remouladé sauce 6

victoria "mac & cheese" 6

organic mixed lettuce salad

bartlett pears, toasted walnuts, bleu cheese, red wine vinaigrette 7

romaine salad

butternut squash, baby beets, rutabaga, goat cheese, honey cider vinaigrette 7

fried gulf oysters

spinach, smoked bacon, boiled egg, sherry vinaigrette 12

entrees:

low country shrimp and grits

green beans, tomatoes, scallions, capers 12

shrimp, scallop, sausage and chicken étouffée 12

gigged flounder sauté

buttery new potatoes, brussels sprouts, chardonnay sauce 14

grilled pork chop

sweet potato hash, braised cabbage, cranberry chutney 12

grilled half pound angus burger, shoestring fries, mike's pickles 9

grilled chicken breast

autumn root vegetables, local greens, lemon-herb butter 9

Daily Specials \$8

Thursday-all natural chicken salad, Friday-mike's meatloaf, Saturday-Champagne Brunch

Holiday Catering Available!