



*lunch menu*

*appetizers:*

*summer squash soup*

*vidalia onions, peppers, cheddar biscuit 7*

*buttermilk fried green tomatoes, chilton co. peach relish, remouladé sauce 7*

*prosciutto and melon, toasted walnuts, cracked black pepper, citrus cream 7*

*organic mixed lettuce salad*

*spiced pecans, bleu cheese, scuppernong vinaigrette 7*

*romaine salad*

*chandler mt. tomatoes, baby cucumbers, local goat cheese 7*

*victoria "mac and cheese" 6*

*entrees:*

*farm raised rainbow trout*

*alabama snap beans, new potatoes, chardonnay sauce 13*

*grilled chicken breast*

*farmer's market succotash, lemon herb butter 9*

*low country shrimp and grits*

*green beans, cherry tomatoes, scallions, capers 12*

*house smoked pulled pork sandwich, homemade bbq sauce, pasta gratin 8*

*summer vegetable pasta*

*eggplant, peppers, squash, tomatoes, parmesan 8*

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

Daily Specials \$8

Thursday-all natural chicken salad, Friday-n.y. strip meatloaf, Saturday-champagne brunch

**We offer Full-Service Catering!**