



Spring Lunch Menu

Appetizers:

roast spring garlic soup, potatoes, chives 6

creamy artichoke and lemon dip, baked pita chips 6

baked asparagus, vidalia onions, mushrooms, parmesan 7

Victoria "mac and cheese"

penne pasta with local artisan cheeses 6

romaine salad, creamy lemon parmesan dressing, sweet peas, dill 6

baby arugula salad

local goat cheese, spiced pecans, honey apple cider vinaigrette 6

Entrees:

low country shrimp and grits

little green beans, scallions, capers, chardonnay sauce 12

fried oyster salad, arugula, farm eggs, bacon-sherry vinaigrette 12

gulf red snapper sauté

brussels sprouts, new potato salad, homemade tartar sauce 14

grilled chicken breast

sugar snap peas, mushrooms, lemon-herb butter 9

grilled angus burger, shoestring fries, homemade pickle 8

grilled pork tenderloin

mike's spoonbread, collard greens, homemade pepper sauce 12

Daily Specials

Thursday-steak and fries \$12, Friday-fresh fish \$13, Saturday-champagne brunch