

*grille* ON MAIN

**SHARE**

**PIMENTO CHEESE & RITZ**  
*bread and butter pickles 9*

**CAST IRON CRAB DIP NACHOS**

*black beans, pepper jack cheese, pico de gallo, sour cream, salsa 15*

**FRIED CHICKEN BITES**  
*house hot sauce 11*

**MEAT & CHEESE BOARD**  
*seasonal accompaniments, toasted sourdough  
2 meats, 4 cheeses: 18*

**PARMESAN FRENCH FRIES**  
*horseradish aioli 8*

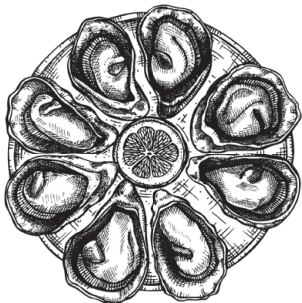
**STARTERS**

**FRIED GREEN TOMATOES**  
*smoked hickory aioli, hot sauce 11*

**CRAWFISH & CHICKEN GUMBO**  
*onion, celery, bell pepper 9*

**STREET TACOS**  
*brasied beef, grilled chicken or shrimp, fried green tomatoes, black beans, jicama slaw 18*

**CRISPY BRUSSELS SPROUTS**  
*bacon, parmesan, balsamic glaze 12*



**SEAFOOD STARTERS**

**OYSTERS ON THE HALF SHELL**  
*champagne mignonette, horseradish cocktail sauce  
½ dozen: 18 dozen: 36*

**SHRIMP COCKTAIL (5)**  
*cocktail sauce 18*

**CORNMEAL CRUSTED GULF OYSTERS**  
*tomato-horseradish aioli 15*

**CRISPY CALAMARI**  
*chili aioli, lemon 14*

**CRISPY FRIED SHRIMP**  
*tossed with sweet thai chili sauce 18*

*\*a 20% gratuity will be added to parties of 8 or more*

**FRESH CAUGHT SEAFOOD**

**PAN SEARED REDFISH ALMONDINE**  
*mashed potatoes, spinach, slivered almonds 30*

**GULF CRAB STUFFED FLOUNDER**  
*carolina gold rice, green beans, hollandaise 34*

**BLACKENED CATFISH**  
*parmesan grits, collard greens 28*

**GRILLED MOUNTAIN TROUT**  
*warm spinach, blistered potatoes, parsley lemon butter 24*

**BROWN SUGAR GLAZED SALMON**  
*sweet potato hash, roasted brussels sprouts 30*

**SALADS**

**SALAD OF BABY LETTUCES**  
*carrots, cucumber, tomato, house vinaigrette 10*

**CLASSIC WEDGE**  
*bacon, carrots, tomato, red onion, buttermilk blue cheese dressing 12*

**CAESAR**  
*chopped romaine, garlic crumbs, parmesan, house caesar dressing 12*

**HARVEST SALAD**  
*baby greens, golden apple, feta, candied walnuts, balsamic vinaigrette 12*

**ADDITIONS:**

CHICKEN +7 SHRIMP +8  
SALMON +9 BEEF +10

**ENTRÉES**

**GULF SHRIMP SCAMPI** ..... 24  
*fettuccini, charred tomato, capers, basil, lemon, garlic, parsley*

**GARLIC RUBBED ROSEMARY CHICKEN BREAST** ..... 24  
*mashed potatoes, green beans, herb butter*

**DOUBLE CUT DUROC PORK CHOP** ..... 28  
*creamy grits, collard greens, creole mustard*

**SOUTHERN MAN'S SUPPER** ..... 22  
*fried chicken, crispy pork belly, creamy potatoes, collard greens, sunny side up egg, comeback sauce*

**GULF SHRIMP & FALLS MILL GRITS** ..... 24  
*sausage, crispy bacon, parmesan cream sauce*

**HAND PRESSED BLACK ANGUS BURGER** ..... 16  
*two patties, american cheese, lettuce, tomato, pickles, onion, parmesan fries  
add bacon +2 add egg +2*

*Chef's Favorite*

**BRAISED SHORT RIB OF BEEF**

*parmesan grits, roasted tomato, baby arugula 32*

**CENTER CUT STEAKS**

**FILET MIGNON** ..... 8oz: 41

**BACON WRAPPED BLUE CHEESE FILET** ..... 6oz: 36

**NEW YORK STRIP** ..... 12oz: 38

**ANGUS RIBEYE** ..... 14oz: 47

**BONE-IN PORTERHOUSE** ..... 20oz: 50

*steaks served with green beans, whipped potatoes and bordelaise sauce*

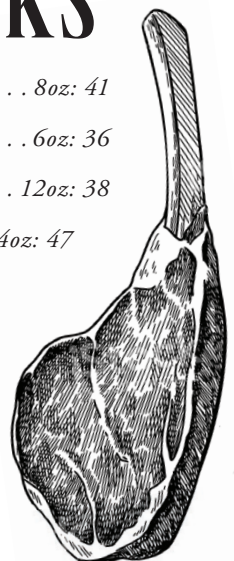
**BEARNAISE SAUCE 3**

**CHIMICHURRI 4**

**ADD: 6 OZ BROILED LOBSTER TAIL 21**

**CRAB & HOLLANDAISE 15**

**GULF SHRIMP (3) 12**



*\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.*