

## appetizers

### CREOLE BAKED GULF OYSTERS 18

upon availability (6) creole garlic  
parmesan - butter - lemon  
grilled baguette

### FRIED GREEN TOMATOES 11

micro lettuce - pimento cheese -  
bacon jam

### SOUTHERN DEVILED EGGS 9

pancetta - pickled red onion - dill

### ALABAMA SOUTHERN WINGS 14

house dry rubbed - alabama white  
sauce - carrots - house dills

### ANGUS STEAK TIPS CROSTINI 14

filet & ribeye bites - horseradish creme  
- bleu cheese - balsamic drizzle  
fried shallots



In preparation of our  
upcoming new seasonally  
inspired menu, we have  
removed a few menu items.

We look forward to  
presenting our Spring menu  
starting in April!

## for the table

### WARM CRAB & SMOKED

### FLORIDA FISH DIP 15

house smoked wild caught fish - blue  
crab meat - cream & pimento cheese  
creme fraiche - pepper jelly  
sourdough crostini

### SPRING ONION & CHEDDAR BISCUITS AND SOUTHERN CORN MUFFINS 8

pimento cheese - house preserves  
jalepeño honey maple butter

### SWEET TEA BRINED NASHVILLE CHICKEN BUCKET 15

(upon availability)  
24 hour sweet tea & buttermilk brined  
fried chicken legs and wings  
house nashville hot butter

## soup, salad & sandwich

### SHE CRAB SOUP 7/12

blue crab - sherry - cream  
cornbread croutons - chives

### BURRATA CAPRESE 16

grape tomatoes - basil - virgin olive oil  
- balsamic glaze - sea salt - micro  
lettuce - sourdough crostini

### PECAN CRUSTED CHICKEN 17

pecan coated chicken breast - mixed  
lettuces - granny apples - goat cheese  
dried cranberries - red onion - honey  
dijon dressing

### SMASHED ANGUS DOUBLE BACON CHEESEBURGER 16

candied bacon - american cheese -  
pimento cheese - lettuce - tomato - onion  
house pickles - hand cut fries

### THE SOUTHERN CHICKEN SANDWICH 15

(choice of nashville hot or cajun grilled)  
house slaw - house pickles & red fresnos  
alabama white sauce - hand cut fries

EAT Drink & Be SOUTHERN

## supper

### THE SOUTHERN SHRIMP & GRITS 25

atlantic red shrimp - nora mills granery white grits  
blistered cherry tomatoes - chorizo - white cheddar  
pan broth

### FRESH FLORIDA CATCH OF THE DAY MKT

please ask your server for this evening's feature

### LOW COUNTRY SEAFOOD PAPPARDELLE 28

bay scallops - atlantic red shrimp - fresh florida catch  
chorizo - sweet florida corn - lemon cream - tarragon  
*\*gluten free available upon request*

### HERB CRUSTED GARDEN CHICKEN 23

roasted boneless breast - fresh herbs - tomato, feta & basil  
tapenade - served with your choice of one side

### BLACK ANGUS TENDERLOIN FILET 42

house bordelaise sauce - double whipped mashed potatoes  
sauéed broccolini - fried shallots

### GRILLED BONE-IN PORK LOIN CHOP 33

carmelized apple & onion goat cheese topped - prosciutto  
bourbon peach demi - nora mills white grits - vegetable of  
the day

### COUNTRY FRIED RIBEYE STEAK 26

double whipped mashed potatoes - southern white gravy  
vegetable of the day

### CHEF'S SEASONAL FARMERS PASTA 17

sauteed seasonal vegetables - fresh herb & garlic pesto  
pappardelle pasta - parmesan cheese *\*gluten free available*  
Add Grilled Chicken 6 • Add Grilled Shrimp 8

## sides

### BACON TOPPED BAKED MAC & CHEESE 7

### NORA MILLS GRANERY CHEESE GRITS 6

### DOUBLE WHIPPED MASHED POTATOES 6

### SOUTHERN SIDE SALAD 6

### SAUTÉED BROCCOLINI 6

### SEASONAL VEGETABLE OF THE DAY 6

## sweets

### FLORIDA KEY LIME PIE 8

### BOURBON KISSED CHOCOLATE PECAN PIE 10

### BREAD PUDDING, CRÈME ANGLAISE & CARAMEL DRIZZLE 9

### SEASONAL FRUIT COBBLER, CRUMBLE TOPPING & VANILLA ICE

Contains raw or undercooked fish.

Some menu items contain meat, fish and shellfish that are raw or  
not cooked to proper temperature to destroy harmful bacteria and/or viruses.  
Consuming raw or uncooked meat, fish, shellfish or fresh shelled eggs may increase  
your risk of food-borne illness, especially if you have certain medical conditions.

\*Please advise your server of any food allergies prior to ordering,  
some ingredients may not be listed on menu.