



PLATED DINNER

with your choice of two side

Poultry:

- + Oven Roasted Half Chicken with Pan Gravy \$24
- + Buttermilk Fried Chicken with Blueberry BBQ Drizzle \$23
- + Chicken Roulade, Pork Belly Cream Cheese, Cajun Hollandaise \$25

Beef:

- + 6 oz. or 8 oz. Grilled Filet Mignon with Red Wine Demi \$45 or \$50
- + N.Y. Strip with Hollandaise \$40
- + Braised Short Rib with Herb Oil \$37

Pork Options:

- + Grilled Pork Chop with Bourbon Apple Chutney \$25
- + Pork Tenderloin with Dijon Cream \$25

Seafood:

- + Seared Seabass with Orange Dill Crème \$30
- + Shrimp and Local Aynor Grits, Peppers, Onions, Tasso Gravy \$26
- + Seared Salmon with Red Pepper Cream \$27
- + Grilled Swordfish \$28

Vegetarian Option:

- + Pasta Primavera, Cavatappi, Roast Tomatoes, Zucchini, Peppers, Onions, Roast Garlic Cream \$20

Sides:

- Creamy Polenta
- Southern Succotash
- Dirty Rice
- Grilled Asparagus
- Haricot Verts
- Oven Roasted Tomatoes
- Whipped Mash
- Smoked Cheddar Grits
- Grilled broccoli

Side for an Additional \$1:

- Caramelized Onion Blue Cheese Au Gratin
- Truffle Parmesan Fingerling Potatoes
- Smoked Cheddar Grits
- Parmesan Fingerling Potatoes
- Crispy Brussels
- Boursin Whip Mash
- Southern Succotash