# All Day Menu

### **APPETIZERS**

ASIAN PORK DUMPLINGS	9
Soy Mirin, Cucumber Salad	
FRIED SHRIMP	11
Shredded Lettuce, Cole Slaw, Chipotle	
Aioli	
BLACKENED FISH TACOS	13
Chipotle Mayo, Shredded Lettuce, Pico	
SOURDOUGH PRETZEL	6
CHICKEN WINGS	
Hot, Asian, or BBQ	
FRIED CHICKEN SKEWERS	9
Jalapeno Honey	
PORK BELLY NACHOS	12
Korean BBQ Sauce, Jack Cheese, Pico	
Shredded Lettuce, Scallions	
PIMENTO CHEESE	8
House Made Pork Skins, Pepper Jelly	

# SALADS

0/12/20	
CHEF	13
Chopped Egg, Dried Cranberries, Smoked Honey Turkey,	
Pit Ham, Jack Cheese, Cherry Tomatoes, Bacon, Cucumbers	
CAESAR	9
Romaine, Croutons, Chopped Egg, Caesar Dressing	
WITH CHICKEN	14
WITH MARKET FISH	15
BABY SPINACH	12
Sugar Grilled Pears, Blue Cheese,	
Spiced Pecans, Red Onion, Cider Honey	

SANDWICHES (SERVED WITH CHOICE OF SIDE)		
CRANBERRY PECAN CHICKEN SALAD	11	
Lettuce, on Toasted Wheat		
PIMENTO CHEESE/FRIED GREEN TOMATO	12	
Bacon, Pepper Jelly, on Sourdough		
HOT HAM AND CHEESE	10	
Muenster and American Cheese on Sourdough		
<b>GROUPER SANDWICH (FRIED OR GRILLED)</b> 12		
Tartar Sauce, Lettuce, Tomato, Slaw, on Sesame Bun		
GROWN UP GRILLED CHEESE	9	
Muenster, Swiss, Sharp Cheddar, Bacon		
on Sourdough		
CLASSIC CLUB SANDWICH	11	
Ham, Turkey, Bacon, Lettuce, Tomato		
Black Pepper Mayo on Wheat		
SMOKEHOUSE CHICKEN SANDWICH	12	
Bacon, Sharp Cheddar, Molasses BBQ		
Fried Onion Straws, on Sesame Bun		
REUBEN	12	
House Made Corned Beef,1000 Island Dressing	Swiss	
Cheese, Sauerkraut, on Rye		
FRIED PORK TENDERLOIN SLIDERS	10	
Muenster Cheese, Black Pepper Mayo		
Lettuce, Tomato		

BURGERS* (SERVED WITH CHOICE OF SIDE)		
PIMENTO CHEESEBURGER	13	
Fried Green Tomato and Pepper Jelly		
HERITAGE BURGER	11	
American Cheese, Lettuce, Tomato		
MUSHROOM SWISS	13	
Fried Onions, Garlic Herb Mayo		
BACON/EGG	13	
Muenster Cheese, Black Pepper Mayo		

### LUNCH SIDES

BLACK EYED PEA SALAD ~ FRIES ~ COLE SLAW CUCUMBER SALAD ~ HOUSE CHIPS ~ HOPPIN JOHN COLLARD GREENS

# Small Plates Dinner Menu Served Thursday, Friday Saturday 5-9 PM

### SAUTEED PORK CUTLET...14 Hoppin John, Braised Collard Greens, Pickled Red Onion

SMOKED CHICKEN PENNE PASTA...13 Garlic Cream, Country Ham, Fresh Herbs

HONEY BUTTERMILK FRIED CHICKEN...11 Glazed Carrots, Sage Creamed Gravy, Mashed Potatoes

**GRILLED ANGUS FLAT IRON STEAK**...15 Root Vegetable Hash, Mushroom Demi

JUMBO SHRIMP...14 Firecracker Creole, Creamy Grits

Menu items are subject to seasonal availability of ingredients. Please notify your server of any food-related allergies. \*These items may be served cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please note: efforts will be made to control allergen exposure when notified. However, all items are prepared in a common kitchen and cross-contamination is possible. Please use your own judgment when consuming menu items.

### **Brunch Menu**

HERITAGE PLATE ... 9 Two Eggs any Style, Choice of 2 Sides, Toast or Biscuit FRIED CHICKEN BISCUIT ... 12 Bacon, Sausage Gravy, Jack Cheese, Creamy Grits BISCUITS & GRAVY ... 9 Sausage Gravy, Creamy Grits, Eggs any Style PANCAKE STACK ... 8 BELGIAN WAFFLES ... 12 Mixed Berry and Ginger Compote, Whipped Cream SOUR CREAM POUND CAKE FRENCH TOAST ... 11 Maple Syrup, Powdered Sugar, Whipped Cream

### **OMELETTES**

HAM, SWISS AND MUSHROOM ... 11 CHEESE OMELETTE ... 10 Swiss, Muenster and Sharp Cheddar SPINACH OMELETTE ... 11 Mushrooms, Caramelized Onions, Tomato and Muenster Cheese

### **GRIT BOWLS**

JUMBO SHRIMP ... 14 Firecracker Creole, Creamy Grits KTCHEN SINK ... 13 Potatoes, Caramelized Onions, Spinach, Scrambled Eggs, Jack Cheese, Bacon, Sausage, Creamy Grits HOUSE MADE CORN BEEF ... 12 Potatoes, Caramelized Onions, Poached Egg, Garlic Herb Aioli, Creamy Grits FRIED GREEN TOMATO ... 12 Pimento Cheese, Poached Egg, Creamy Grits

BREAKFAST SIDES TWO EGGS ... 3 TOAST/BISCUIT ... 2.5 CREAMY GRITS ... 4 BACON ... 3.5 SAUSAGE PATTY ... 3.5 HOME FRIES ... 3 FRUIT CUP ... 3.5 COUNTRY HAM ... 4

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