

AUGUST 23 – 24

*Appetizers*

Pan seared **Crab Cake**, Celeriac Remoulade, 16  
House **Beer Battered Onions**, Red Pepper, Bacon Jam, 10

*Salad*

**Petite Greens**, Red Beets, Feta, Balsamic Honey Vinaigrette  
included in entree

**House Wedge**, Tomato, Pickled Onions, Poached Egg, Smoked Carolina  
Bacon, Tomato Aioli, 4 (upcharge)

*Entrees*

**Country Fried Ribeye**, Revere Meat Co Prime Beef, Buttermilk Potatoes,  
Garden Vegetables, 27

**Shrimp & Grits**, Anson Mills Stone Ground Grits, Andouille Gravy,  
Fried Okra, 28

Anderson Farms Airline **Chicken Breast**,  
Brioche Wild Mushroom stuffing, Farm Vegetables, 26

**House Fettuccine**, Smoked Tomato and Mushroom Ragout,  
Roasted Garlic, 19

10oz **Prime Ribeye** or 8oz **Prime Filet**  
Angus from Revere Meat Co.,  
Potato Gratin, Tempura Vegetables, 42

22oz. Bone-In **Tomahawk Ribeye**, Smoked Butter Potato Purée,  
Garden Vegetables, 60

*Dessert*

Red Velvet **Doughnuts**, Vanilla Cheesecake 'Icing', 7  
Peanut Butter Banana French Toast, Espresso Anglaise, Fresh Berries, 7