

STARTERS

- CAST IRON CORN BREAD buttery sweet and golden brown with green chiles and melted cheese 9
- GRILLED ARTICHOKEs simply seasoned and grilled over live hickory wood with remoulade sauce (limited availability) 13
- SMOKED SALMON cured and smoked in-house with fresh herb aioli and house made toast points* 16
- DOUBLE DIP sharp cheddar and fire roasted pepper dip with house made guacamole served with warm tortilla chips 9 / 13
- TUNA STACK layered sushi grade Ahi, mango, and avocado with wasabi-honey aioli and house made toast points* 20

SALADS

- SOUTHWEST grilled chicken, kale, cilantro, Cotija, black beans, corn, avocado, tomatoes, pickled onions and chipotle dressing 20
- TOP CHOP grilled chicken, kale & quinoa, goat cheese, tomatoes, almonds, Craisins, artichokes, avocado, corn and herb vinaigrette** 20
- CRAB CAKE jumbo lump crab cake, mixed greens, croutons, carrots, corn, grape tomatoes, herb vinaigrette and mustard sauce 26
- AHI TUNA seared and sliced sushi grade Ahi served rare with mixed greens, avocado, mango, red onions and ginger vinaigrette* 26
- THAI STEAK marinated tenderloin tips, Asian noodles, peanuts, cabbage, grape tomatoes, mint, avocado and mango* ** 28

SANDWICHES

- CLASSIC CHEESEBURGER fully loaded and ground fresh in-house daily with fresh fries and P&G Slaw* ** 18
- VEGGIE BURGER fully loaded, sweet soy glaze, Havarti cheese with fresh fries and a quinoa salad 17
- FRESH CATCH SANDWICH grilled over hickory wood with iceberg lettuce, pickles, red onions, aioli, fresh fries and P&G slaw** 24

ENTRÉES

- CEDAR PLANK SALMON topped with whole grain mustard butter and served with a chilled wild rice salad* ** 28
- MARYLAND STYLE CRAB CAKES two jumbo lump crab cakes over a whole grain mustard sauce with asparagus 42
- NORTH CAROLINA RAINBOW TROUT grilled over hickory wood served with herb aioli and a kale & quinoa salad 26
- SOUTHERN SHRIMP AND GRITS traditional Cajun Creole sauce with corn salsa, asparagus and cured ham 24
- LINGUINE LIMONE pulled chicken, shrimp, spinach, red & yellow grape tomatoes in a lemon Parmesan cream sauce 24
- BRAISED LAMB SHANK simmered with red wine, vinegar, rosemary, artichoke hearts and served with smashed red potatoes 34
- DOUBLE CUT PORK CHOP all natural, cured in-house, pepper crusted and served with smashed red potatoes* 28
- ANGUS MEATLOAF classic recipe served with smashed red potatoes and a cabernet mustard demi-glace 26
- DANISH BABY BACK RIBS full rack smoked and grilled in-house with fresh fries and P&G slaw** 28
- CHICKEN AND RIBS 1/4 chicken and 1/2 rack of Danish baby back ribs with Blue Ridge BBQ sauce, fresh fries and P&G slaw** 28
- BIG ISLAND RIBEYE 14 oz certified angus, cut in-house, marinated in pineapple sweet soy sauce served with fresh fries* 55
- BARREL CUT FILET MIGNON 8 oz certified angus filet, cut in-house, served with smashed red potatoes* 45
- add a small MAIN or Caesar salad* 6

VEGETABLES & SIDES

- White Cheddar Grits 5 • Deviled Eggs 5 • Wild Rice Salad** 5 • P&G Slaw** 5
- Magic Mountain Green Beans 5 • Fresh Fries 5 • Smashed Red Potatoes 5
- Jumbo Grilled Asparagus 5 • Kale & Quinoa Salad 5 • Braised Red Cabbage 5
- Soup Of The Day 8 • Feature Sauces 5 • MAIN/Caesar/Wedge Salad* 12

DINNER

fall/winter

all fresh, no freezers, hickory wood fire grill

We are concerned with your well-being. If you have allergies, please alert us as not all ingredients are listed!

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **Items may contain nuts.