



DINNER MENU

STARTERS

Fried Pickles \$6

Lightly breaded dill pickles with Chipotle Ranch

Chicken Wings \$10

Chicken wings tossed in your choice of sauce served with celery sticks and choice of ranch or blue cheese
Sauces: Buffalo, BBQ, Frank's Hot, Garlic Parmesan, Bourbon Maple, Blueberry Chipotle, Habenero Mango

Pow Pow Shrimp \$8.95

Low Country shrimp lightly fried and tossed in pow pow sauce

Homemade Meatballs \$7.5

A combination of sweet Italian sausage and beef topped with our homemade pomodoro sauce mozzarella and parmesan cheese

Smoked Jalapeño Hushpuppies \$8

Served with homemade melted pimento cheese

Mozzarella Sticks \$7.25

Hand-breaded mozzarella sticks and served with pomodoro sauce

SOUPS & SALADS

Soup of the Day Cup \$4 Bowl \$5

Ask your server for Today's Feature

House Salad Small \$5 Regular \$6.5

Crispy baby greens with fresh local garden vegetables

Caesar Salad Small \$5 Regular \$6.5

Crisp romaine leaves tossed in a classic Caesar dressing and topped with parmesan & croutons

Greek Salad Small \$6.5 Regular \$8.5

Mixed romaine and baby greens with black olives, red onions, fresh local tomatoes, feta cheese and peperoncinis tossed in Greek dressing

Chef Salad \$8.75

Crisp baby greens with fresh local vegetables topped with roasted turkey, baked ham, crisp bacon, cheddar cheese and a boiled egg.

Mandarin Orange Salad \$7.5

Crisp baby greens, mandarin oranges, sliced almonds and pickled red onions. Tossed with homemade strawberry vinaigrette.

Add: Chicken: \$3 Add Steak: \$5 Add Salmon: \$7

LOCAL FAVORITES

Served with two sides.

House Salad, Sautéed Fresh Vegetables, Cup of Soup, Garlic Mashed Potatoes, Parmesan Risotto

Rib Eye Steak \$21

Twelve ounce Black Angus rib eye steak served with a homemade A1 Demi-glaze sauce

Flat Iron Sirloin \$17

Eight ounce peppercorn crusted Black Angus aged sirloin

Grilled Salmon Filet

Grilled salmon topped with a homemade bourbon maple glaze
6oz \$15 8oz \$19

Candied Apple Pork Chop \$19

Eight ounce Hickory Nut Gap bone-in pork chop seared and finished with homemade candied apples, brown sugar and merlot glaze.

Brown Butter Scallops

Pan-seared Coastal scallops with brown pan butter
Small \$18.5 Regular \$22.5

SOUTHERN SIDE

Fried Chicken \$15

Crispy bone-in chicken, lightly fried and served with two sides

Mountain Trout \$17

Lightly sautéed mountain trout filets dusted in pecan and old bay seasoning and served with two sides

Chicken and Waffles \$15

Buttermilk fried chicken topped with Achiote syrup nestled in a crisp Belgian waffle

Low Country Shrimp & Grits \$16

Sautéed Low Country shrimp, green & red peppers, red onions with Tasso gravy over smoked jalapeño grits and smoked jalapeño hushpuppies

ITALIAN SIDE

Served with house salad and choice of dressing.

Chicken Marsala \$16

Boneless breaded chicken breast simmered in Marsala wine and mushroom reduction over fettuccine or parmesan risotto

Shrimp Primavera \$15

Sautéed Low Country Shrimp over fettuccine with fresh peppers, onions, zucchini, and mushrooms cooked in a parmesan cream sauce

Mussels \$12.95

Cooked with Chorizo sausage, white wine, butter and tomatoes

Chicken Parmesan \$13.95

Hand breaded boneless chicken breast topped with pomodoro sauce and mozzarella with fettuccini

Spaghetti & Meatballs \$10.95

Spaghetti noodles topped with pomodoro sauce and homemade meatballs

ARTISAN FLATBREAD PIZZAS

The Brickyard

Pomodoro sauce, sweet Italian sausage, pepperoni, Applewood bacon, roasted peppers & red onions, mushrooms, black olives and mozzarella cheese

Small \$9 Large \$14

Chicken Chipotle BBQ

Chipotle bbq sauce, chicken, mushrooms, roasted peppers, red onions and mozzarella cheese

Small \$8 Large \$12

Butcher Block

Pomodoro sauce, sweet Italian sausage, pepperoni, homemade meatballs, Applewood bacon and mozzarella cheese

Small \$8 Large \$12

Triple Cheese

Pomodoro sauce, mozzarella, monterey jack and cheddar cheese. **Add Pepperoni: \$1.5**

Small \$7 Large \$10

Garden Fresh

Pomodoro sauce, tomatoes, roasted peppers & red onions, black olives, mozzarella and feta cheese

Small \$8 Large \$12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

CRAFT BURGERS & HANDHELDS

Served with Cole Slaw or Homemade Kettle Chips
Add Fries or Sweet Potato Fries: \$1.5

Tavern Burger \$8.5

Leaf lettuce, fresh local tomatoes, red onions and choice of cheese

Philly Burger \$10

Thinly sliced roasted prime rib, provolone cheese, roasted peppers and red onion

Bleu Cheese Burger \$9.5

Bleu cheese crumbles, mushrooms, grilled onions, Applewood bacon & garlic aioli

Fried Green Tomato Burger \$9.5

Fried green tomatoes, leaf lettuce, crisp Applewood bacon, and chipotle ranch

Black Bean Burger \$8.5

Black bean burger, leaf lettuce, fresh local tomatoes, red onion, chipotle ranch and choice of cheese

Grilled Reuben \$8.75

Shaved Corned Beef with kraut, swiss cheese and Thousand Island dressing on grilled marble rye

Philly Cheese Steak \$9

Thinly sliced roasted prime rib of beef or grilled chicken, roasted peppers, onions, provolone cheese

HOMEMADE DESSERTS

Panna Cotta \$4

Flavored Italian gelato custard.
Ask your server for Today's Feature

Tiramisu \$5

Silky mascarpone cream layered between lady fingers with Amaretto and dusted with chocolate

Brownie Ala Mode \$5

A warm homemade chocolate brownie topped with vanilla ice cream and hot fudge

Seasonal Cheesecake \$6

Seasonal flavored New York Style cheesecake.
Ask your server for Today's feature

BEVERAGES

Soft Drinks, Regular & Decaffeinated Coffee, Hot Chocolate, Sweet or Unsweetened Tea, Herbal Teas
\$1.95

Full ABC Permits – Featuring Local Beers

