

Starters

Hand Cut Idaho Potato Chips 5

Served with Maytag Blue Cheese Fondue and Scallions

Asiago, Collard Green & Artichoke Dip 8

Served with Warm Pita Bread

Blue Cheese & Buffalo Chicken Stuffed Egg Rolls 7

Served over Julienned English Cucumbers with Chili-Ranch Dipping Sauce

Fried Green Tomatoes 8

Served with Fire Roasted Tomato Vinaigrette and Buttermilk Sauce

Black Eyed Pea Hummus 6

Served with Warm Pita Bread and Pickled Okra

Hush Puppies 5

Served with Honey Butter and Red Pepper Jam

Soups

Roasted Butternut Squash and Granny Smith Apple 4/5

with Apple Chips and Toasted Pumpkin Seeds

Seasonal Soup of the Day 4/5

Garden of Eden

House Salad with Choice of Dressing 5

Mesclun Mix, Tomatoes, English Cucumbers, Shredded Carrots, Vidalia Onions and Cornbread Croutons

Watermelon Salad with Citrus Vinaigrette 8

Watermelon, English Cucumbers, Shaved Sweet Onions and Goat Cheese

Wedge with Roasted Tomato & Maytag Blue Cheese Dressing 6

Iceberg Wedge, Applewood Smoked Bacon, Tomatoes, Shredded Carrots and English Cucumbers

Southern Salad with Housemade Ranch Dressing 6

Iceberg Lettuce, Mesclun Mix, Spiced Pecans, Country Ham Cracklings, Maytag Blue Cheese and Tomatoes

Crab Louis with Guajillo-Louis Dressing 13

Lump Crab Meat, Iceberg Lettuce, Spiced Pecans, Scallions and Tomatoes

Citrus Chicken and Spinach Salad with Raspberry Balsamic Vinaigrette 10

Citrus Marinated Chicken Breast, Spinach, Red Grapes, Carmelized Sweet Onions, Cashews and Goat Cheese

Add Chicken to any Salad for \$4

Add Shrimp to any Salad for \$7

Add Fresh Catch to any Salad for \$9

Pick A Pair Lunch Special

Pick Two: Half Salad, Cup of Soup or a Half Sandwich* 8.5

Make it a Trio* 12

*Excludes Maddi's Burger, Crab Louis Salad and Citrus Chicken Salad

*Add \$4 for Crab Cake Sandwich

*Available 11am-4pm Monday-Saturday

Sandwiches

Served with Choice of One Side

Grilled Chicken Waldorf Salad 8.5

Spiced Pecans, Red Grapes, Granny Smith Apples, Mayo and Fresh Dill with Lettuce and Tomato on a Croissant

Fried Green Tomato and Applewood Smoked Bacon BLT 8.5

on Toasted Focaccia with Mayo

Turkey Pita Wrap 8.5

Shaved Turkey, Avocado, Roma Tomatoes, Black Eyed Pea Hummus, Smoked Provolone,
Shaved Curly English Cucumbers and Stone Ground Mustard

Or try it Vegetarian! Sub Grilled Portabella Mushroom for Turkey

Maddi's Burger 10

Pimento Cheese, Lettuce, Tomato, Shaved Sweet Onions and Roasted Garlic Mayo on a Bolillo Roll

Crab Cake Sandwich 13

Panko Crusted Lump Crab Cake, Shaved Curly English Cucumbers, Avocado Aioli,
Lettuce and Tomato on Toasted Focaccia

Entrees

Grateful Growers Pork Osso Bucco 19

Hominy Sauce, Herbed Risotto and Organic Vegetable D'Jour

Citrus Scented Crab Stuffed Carolina Flounder 22

Lemon Pan Beurre Blanc Sauce, Adluh Stone Ground White Grits and Organic Vegetable D'Jour

Springer Mountain Free Range Fried Chicken 12/17

Cheddar and Smoked Gouda Macaroni and Cheese and Braised Collard Greens with Country Ham

Low Country Shrimp and Grits 12/18

Applewood Smoked Bacon, Slow Roasted Tomatoes, Sweet Onions and
Green Tomato and Pepper Relish over Adluh Stone Ground White Grits

Steak D'Jour Market

Chef's Daily Cut & Accompaniments

Cinnamon Seared Sea Scallops 22

Banana Rum Sauce, Fried Risotto Cakes and Organic Vegetable D'Jour

Fish and Chips 12/16

Tempura Battered Fried Flounder and Asiago French Fries served with Lemon and Herb Aioli

Vegetarian Bistro Pasta 9/15

Penne Pasta with Organic Vegetable D'Jour, Roasted Tomatoes, Spinach, Parmesan Cheese
and Fire Roasted Tomato Sauce

Add Chicken \$4, Add Shrimp \$7, Add Fresh Catch \$9

Springer Mountain Free Range Chicken and Dumplings 13

Slow Braised Chicken and Housemade Dumplings

Sides

Asiago French Fries with Cucumber Raita Dipping Sauce

Cheddar and Smoked Gouda Macaroni and Cheese

Hand Cut Idaho Potato Chips

Adluh Stone Ground White Grits

Seasonal Fruit Medley

Braised Collard Greens with Country Ham

Herbed Risotto