

Starters

Hand Cut Idaho Potato Chips 5

Served with Gorgonzola Cheese Fondue and Scallions

Grateful Growers Braised Pork Egg Rolls 8

Served over Green Apple Slaw with Wild Berry Gastrique

Panko Crusted Lump Crab Cake 12

Served with Avocado Aioli

Fried Green Tomatoes 8

Served with Fire Roasted Tomato Vinaigrette and Buttermilk Sauce

Black Eyed Pea Hummus 6

Served with Warm Whole Wheat Pita Bread and Gherkins

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

Savannah Chopped Salad with Chili-Ranch Dressing 8

Iceberg Lettuce, Mesclun Mix, Boiled Peanuts, Pimentos, Vidalia Onions, English Cucumbers, Tomatoes and Cornbread Croutons

Wedge with Roasted Tomato & Gorgonzola Dressing 6

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

Southern Salad with Ranch Dressing 6

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

Crab Louis with Guajillo-Louis Dressing 13

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

House Salad with Choice of Dressing 5

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

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 American Kobe Beef Burger and Crab Louis 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

Whole Wheat Pita Turkey 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

American Kobe Beef Burger 10

Pimento Cheese, Lettuce, Tomato, Shaved Vidalia Onions and Roasted Garlic Mayo on a Brioche 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 20

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 Watauga County Country Ham

Low Country Shrimp and Grits 12/18

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

Grilled Flat Iron Steak 19

Sweet Potato Hash, Applewood Smoked Bacon Tomato Gravy and Organic Vegetable D'Jour

Fried Stuffed Quail 18

Cornbread, Pecans, Boursin Cheese, Green Tomatoes and Carmelized Vidalia Onion with Adluh Stone Ground White Grits, Collard Greens and Fig and Vanilla Gastrique

Fried Flounder Fish Tacos 10/15

Fried Flounder, Avocado Aioli, Iceberg Lettuce and Pico d'Gallo wrapped in Corn Tortillas Served with Refried Black Eyed Peas

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

Cheddar and Smoked Gouda Macaroni and Cheese

Hand Cut Idaho Potato Chips

Adluh Stone Ground White Grits

Seasonal Fruit Medley

Braised Collard Greens with Watauga County Country Ham

Refried Black Eyed Peas

Herbed Risotto