



— Soup & Salad —

Bread & Butter Board \$6

Fluffy butter rolls, sweet and spicy brown sugar honey butter

Daily Soup | Cup \$5 | Bowl \$10 |

Kale Spinach Salad \$16

Fresh strawberries, feta, toasted almond herbed panko bread crumbs, lemon mustard vinaigrette

House Salad | Side \$8 | Entrée \$13 |

Crispy mixed lettuce, grape tomato, cucumber, carrot

Caesar Salad* | Side \$9 | Entrée \$14 |

Romaine, asiago herb croutons, house-made Caesar dressing

Choice of Protein

| Chicken \$12 | 4 ounce Filet \$20 |

| Shrimp \$14 | Salmon \$17 | Crab \$20 |

Make It Spicy \$2

House-crafted Dressings GF

| Lemon Mustard Vinaigrette | Caesar* |

| Buttermilk Ranch | Bleu cheese | Oil and Vinegar |

— Starters —

Fried Green Tomatoes \$15

Cornmeal-breaded, sliced fresh tomatoes, tomato pepper ragu

Deviled Eggs \$14 GF

Benton's bacon, paprika aioli, icebox pickle, herbs

Fried Brussels Sprouts \$14

Jamaican Jerk sauce, bleu cheese crumbles

Creamy Collard Dip \$15

Rich spinach dip, collards, Asiago, fried tortilla chips

| Add Spicy Shrimp \$14 | Add Spicy Crab \$20 |

Crispy Crab Potato Cake \$28

Creamy dill sauce

Southern Grazing Board \$24

Chef's choice cheeses, duck sausage, pickled fruits and vegetables, served with a grilled baguette

— Sides \$8 —

Pimento Cheese Grits	Lemon Collard Orzo	House-Cut Fries
Kilt Lettuce	Smashed Yukon-Gold Potatoes	
Sautéed Asparagus	Brûlée Mashed Sweet Potatoes	
French Green Beans	Sautéed Kale	

A 20% service charge will be added to parties of 6 or more.

Items and prices are subject to change without notice.

GF = Gluten Free | DF = Dairy Free | V = Vegan

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

*These items may be cooked to order and/or may contain raw proteins.

— Steak & Seafood —

Served with your choice of **one** side

Add a **second** side for \$5

Filet Mignon* GF | 4 ounce \$35 | 8 ounce \$50

Chef-cut tenderloin, served with house-made sauce

12 ounce Prime New York Strip* \$46

Chef-cut beef striploin, served with house-made sauce

House-made Steak Sauce GF

Cabernet demi glaze | Bacon bourbon jam | Chimichurri Aioli
| Bleu Cheese Cream Sauce | Jamaican Jerk Sauce |
| Black Peppercorn Horseradish Reduction |

Crispy Seared Salmon \$34 GF

Atlantic salmon, served with a curry-peach butter

Seafood Orzo \$32

Salmon, shrimp, crab, saffron tomato broth, orzo, French green beans, lemon butter

— Chef's Specials —

Please Ask Your Server \$MP

— Signature Plates —

\$2 substitution charge

Deconstructed Wellington* \$56

Center-cut 8 ounce filet mignon, mushroom duxelle, smashed Yukon-Gold potatoes, French green beans, duck fat puff pastry, Cabernet demi glaze

Bone-in Roasted Airline Chicken \$30

Chicken breast, andouille potato sauce, lemon collard orzo, French green beans

Dry Rubbed Pork Steak \$32 GF

House-made dry rub, grilled pork, bacon bourbon jam, brûlée sweet potatoes, kilt lettuce

Dunkel Beef Tips* \$34 Limited Availability

Yee-Haw Dunkel glaze, tenderloin tips, smashed Yukon-gold potatoes, French green beans

Roasted Garlic Linguine \$22 Vegetarian

Rich parmesan cream sauce, garlic, asparagus

\$ Add Your Choice of Protein \$

Travelers' Roast Beef Sandwich \$18

Roasted sliced beef, muenster cheese, house-made mustard and horseradish sauce, lettuce, tomato, onion, served warm on toasted sourdough, house-cut fries

Wellington's Angus Burger* \$20

Half-pound Angus beef, cheddar cheese, mayo, lettuce, tomato, onion, toasted potato bun, house-cut fries

~ Chef Suggested ~

Add Pimento Cheese \$3 | Add Bacon \$4



— Desserts —

Cheesecake \$10

House-made, flavors change often

Pineapple Mango Sorbet \$8 *GF/DF/V*

With fresh strawberries

Apple Pie Sundae \$10

Cinnamon brown sugar ice cream, apple pie filling, crumbled pastry, toasted walnuts

Strawberry White Chocolate Mousse \$9

White chocolate mousse, strawberry puree, blondie crumble

Chocolate Espresso Tart \$10

Rich dark chocolate tart, Old Goat espresso reduction, sea salt almonds

— Café —

Locally sourced from Old Goat Roasters

Coffee regular | decaf \$4

Cappuccino \$6

Doppio Espresso \$5

Latte \$6

Americano \$5

Mocha \$6

— Wine —

White

Risata Moscato d'Asti 187mL *Italy*
| Glass \$11 |

Candoni Family Pinot Grigio *Italy*
| Glass \$11 | Bottle \$44 |

Otto's Constant Dream Sauvignon Blanc *New Zealand*
| Glass \$11 | Bottle \$44 |

Harken Chardonnay *California Giesen*
| Glass \$10 | Bottle \$40 |

Giesen Dealcoholized Pinot Grigio
| Glass \$9 | Bottle \$36 |

Rosé

Del Rio Grenache Rosé *Oregon*
| Glass \$11 | Bottle \$44 |

Red

Julia James Pinot Noir *Napa*
| Glass \$12 | Bottle \$48 |

Cannonball Merlot *California*
| Glass \$10 | Bottle \$40 |

Gascon Malbec *Mendoza*
| Glass \$11 | Bottle \$44 |

Chateau Tire Pe Diem *Bordeaux*
| Glass \$13 | Bottle \$52 |

Reciprocity Cabernet *Paso Robles*
| Glass \$13 | Bottle \$52 |

Giesen Dealcoholized Red Blend
| Glass \$9 | Bottle \$36 |

— \$7 Draught Beer —

Hi-Wire Lager

Abita Amber Lager

Highland Gaelic Ale

Bearded Iris Homestyle IPA

Bear Walker Maple Ale

3 Rotating Taps Prices Vary

— \$6 Bottle Beer —

Bero Non-Alcoholic Beers

Bold Rock Apple Cider

Budweiser

Bud Light

Coors Light

Michelob Ultra

Miller Lite

Blue Moon

Yuengling Lager

Yazoo IPA

Corona

Heineken

Stella Artois

— Spirits —

Vodka

Tito's
Absolut
Stolichnaya
Chopin
Ketel One
Grey Goose

Gin

Bombay Dry
Bombay Sapphire
Beefeater
Tanqueray
Hendrick's
Monkey 47

Tequila

Alma del Jaguar
Clase Azul
Patron Silver
Don Julio Blanco
Don Julio Reposado

Rum

Flor de Caña 7-year
Bacardi Light
Captain Morgan's
Myer's
Barcelo Imperial

— Beverages —

Soda \$3

Coca-Cola
Diet Coke
Sprite
Mellow Yellow
Mr. Pibb
Ginger Ale

Iced Tea \$3

Juices \$3⁵⁰

Panna \$4⁵⁰

Pellegrino \$4⁵⁰

Milk \$3

