## Down South Charcutiere Board

three meats and three cheeses with all the normal fix'ns |18

## Smoked Gouda, Stewed Tomato Mac \& Cheese <br> butter cracker topper |10

## Southern Pouting

fries, pimento cheese and black pepper sausage gravy $\mid 12$

## Sweet Potato Puffs

brown sugar cinnamon dipping sauce $\mid 7$
Hot Honey "Chicken ' n ' Waffles"
waffle battered chicken and hot honey glaze |12

## Blue Crab Pie

pastry shell, old bay and dressed arugula |11

## Loaded Mashed Potatoes

cheese, bacon, chive and sour cream |8

## Shrimp ' n ' Grits

local shrimp, tasso ham gravy and white cheddar grits | 14

Fried Local Mushrooms
southwest ranch 19
Taters (17) Vegan
boiled, then smashed and then fried $\mid 8$
White Cheddar Grits (1)
stone ground grits $\mid 7$
Whole Roasted Zucchini
gremolata crumb | 7

## Spaghetti Squash <br> sage brown butter $\mid 7$

Hot Honey Glazed Carrots 17 (1) vegan
Roasted Fall Vegetables 17 (1)
Roasted Asparagus (11) Vegan
red pepper vinaigrette $\mid 9$
Braised Seasonal Greens $\mid 9$ (1) Vegan
Soup Du Jour |5/7
French Onion Crock |8

## GREENS <br> greens Emore greens

Signature Wyndmere © ${ }^{\text {(1) }}$
baby greens, spiced pecans, dried
cranberries, feta and balsamic vinaigrette |10

## Southern Caesar

romaine, parmesan cheese and
cornbread croutons | 7.50
Chopped Iceberg (6)
bacon, egg, red onion, cherry tomato and blue cheese dressing |11

## Spinach Salad (1)

warm bacon dressing, hard boiled egg, crispy potato and sundries tomatoes |12
Harvest Grain vegan (6)
apple cider vinaigrette, mixed grains, pumpkin seeds and shaved Brussels sprouts |12
Add: chicken 7 | salmon 11 | shrimp 9
Dressing Selection: ranch (GF), italian (GF), thousand island (GF), balsamic vinaigrette (GF), champagne vinaigrette (GF), blue cheese (GF), caesar

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\begin{aligned}
& \text { can fix you a plate? } \\
& \text { Select your protein then take a peek at the } \\
& \text { sauces, toppers, snacks, starters \& sides } \\
& \text { to add to your plate. } \\
& 7 \text { oz. Filet Mignon|29 } \\
& 16 \text { oz. USDA Grade A Choice Ribeye | } 56 \\
& \text { Chicken Fried Chicken|14 } \\
& 6 \text { oz. Salmon Filet|11 } \\
& \text { French Cut Pork Chop|24 } \\
& \text { whatcha want on top? } \\
& \text { Caramelized Onion|2 } \\
& \text { Roasted Mushrooms | } 2 \\
& \text { Blue Cheese|2 } \\
& \text { Sauteed Shrimp|9 } \\
& \text { Blue Crab|5 } \\
& \text { stances } \\
& \text { Port Wine Devi | } 3 \\
& \text { Apple BBQ Sauce|3 } \\
& \text { Bacon Jam | } 3 \\
& \text { Bearnaise|3 } \\
& \text { Garlic Herded Compound Butter |3 } \\
& \text { Sage Brown Butter | } 3 \\
& \text { Black Pepper Sausage Gravy|3 }
\end{aligned}
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## what's for supper?

Cheerwine Braised Short Ribs (ii)
mashed potatoes, shaved and marinated brussel sprouts, pumpkin seeds and natural jus |37

## Meat ‘ $n$ ' Potatoes (17)

grilled filet, taters, bacon and shallot jam and hot honey roasted carrots | 39

## Garlic Butter Salmon (6)

white cheddar grits, asparagus and red pepper vinaigrette |28

## Impossible ${ }^{\text {m }}$ Meat Loaf vegan

apple bbq sauce, sweet potato puffs, braised seasonal greens | 35

## Chicken Fried Chicken

sausage gravy, mashed potatoes and hot honey carrots $\mid 28$

Ask about our fresh catch I Market Price


## Lit somthin'sweet

Desserts change daily, ask your server for more details

Fruit Cobbler |5
Mousse Cup |5
Cheesecake Cup |5
Molten Lava Chocolate Cake |6
Down South Cheese Board |11
(10) This item can be prepared gluten friendly. Ask your server for gluten free options.* Consumer advisory: items that are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked beef, lamb, eggs, fish, pork, poultry or shellfish may increase your risk of foodbourne illness, especially if you have certain medical conditions.


Celebrate the festive season with a North Pole 75, a sparkling cocktail that will make you feel like you're in a winter wonderland. Avissi Prosecco, lemon juice, cranberry juice, and Beefeater London Dry Gin combine for a burst of fruity and bubbly flavors ${ }^{11}$

## Santa's Overcoat

This delicious cocktail combines Tito's Homemade Vodka, Maple Syrup, Pomegranate Juice and Mama Liqueur for a sweet and tangy flavor. The red and white colors of the drink resemble Santa's iconic outfit, while the vodka and liqueur give it a cozy kick |11

## Spiced Campfire

A cocktail that captures the essence of a cozy night outdoors. This drink mixes Captain Morgan Spiced Rum, Fireball Whiskey, Cranberry Juice, and Apple Cider for a delicious balance of sweet and spicy. Roasted marshmallows finish off this nostalgic treat! |12

## St. Nick's Choice

St. Nick's Choice is a cocktail that will make you feel like you've been picked for the nice list this year. This delicious blend of Makers Mark Kentucky Straight Bourbon, maple syrup, and Espresso is sure to warm you up |12

Chocolate Peppermin - Tine If you're looking for a festive and delicious drink to celebrate the holidays, look no further than the
White Christmas cocktail! This creamy and minty concoction is made with
Tito's handmade Vodka, Peppermint Schnapps, Chocolate Liqueur, and
Cream. This is the perfect drink to sip by the fireplace or share with your loved ones |13


