

STARTERS

NAWLINS BBQ SHRIMP

Savory Dark Beer & Garlic Butter Sauce w/Warm Baguette **12**

LAMB MEATBALLS W/RED PEPPER SAUCE

Char-Grilled w/Roasted Red Pepper Sauce **13**

CREOLE CRAB CAKES

Pan-Seared & Served w/Creole Remoulade Sauce **14**

MARINATED GRILLED OCTOPUS

Served w/Patatas Bravas & a Smoky Tomato Sauce **14**

MUSHROOM BRUSCHETTA W/BACON JAM

Served on Grilled Sourdough **12**

HOISIN GLAZED PORK BELLY

Over Napa Cabbage Slaw **12**

FRUIT & CHEESE PLATE

Selection Varies w/Seasonal offerings **18**
w/Cured Meats **22**

CHARCUTERIE BOARD

Cured Meats, Pate, Stone Ground Mustard & Pickled Veggies **19**

CHAR-GRILLED OYSTERS

Carolina Style w/Garlic & Parmesan 4 for **13** | 6 for **18** | 12 for **30**
Also Available Raw w/Mignonette Sauce

HOUSE SALAD

Mixed Greens, Peppers, Shaved Carrot & Smoked Grapes **6**
Dressing: Blackberry Balsamic, Ranch, Citrus Vinaigrette,
Smoky Bleu Cheese, Balsamic

WEDGED CAESAR SALAD

Romaine, Grilled Baguette, Parmesan Tuille, Caesar Dressing **8**

CLASSIC WEDGE SALAD

Romaine, Smoky Bleu Cheese, Bacon & Cherry Tomatoes **9**
Add Bleu Cheese Crumbles **2**

ROASTED TOMATO SOUP

Cup **5** | Bowl **8**

VEGETARIAN ENTREES

GRITS & ROOMS

Creamy Smooth Grits w/a Medley of Mushrooms
Topped w/Garlicky Wilted Chard **21**

CREPE RATATOUILLE

Roasted Eggplant, Peppers, Onions, Zucchini
& Stuffed Crepe w/Tomato Cream Sauce **21**



ENTRÉES



With the exception of our Grits, Jambalaya & Cioppino Dinners, all Entrées come with your choice of Potatoes, Veggie of the Day or Collard Greens, Brussel Sprouts **+1**

PORK CHOP DINNER*

Pan-Seared Kilgus Farms Pork, Mashed Potatoes & Collard Greens **27**

SHRIMP & GRITS

Stone Ground Grits w/Creole Spiced Shrimp and our Cajun Red Sauce **26**

JAMBALAYA

Shrimp & House Made Andouille Sausage, Sweet Bell Peppers & Onions Over Cajun Rice **28**

LACQUERED SALMON

Pan-Roasted w/Pomegranate-Balsamic Glaze or Wood-Fire Charboiled w/Smoked Maple Glaze **28**

SAN FRANCISCO CIOPPINO

Shrimp, Scallops, Mussels & Whitefish in a Chicken Stock Tomato Broth w/Grilled Sourdough **35**

PAN-SEARED JUMBO SCALLOPS

Chardonnay Cream Reduction & Fresh Thyme **37**

LEMON BASIL CHICKEN CONFIT

Crispy & Delicious Leg & Thigh Quarter **22**

MAPLE LEAF DUCK BREAST*

Boneless Breast w/a Dark Berry & Wine Reduction **29**

TRIPLE MEATLOAF

A Savory Combo of Ground Beef, Ground Lamb & Bacon **24**

FILET MIGNON*

Cooked to Temp w/a Demi-Glace **38**

NEW YOUR STRIP*

Cooked to Temp w/a Whiskey-Peppercorn Sauce **40**

RIBEYE*



Cooked to Temp w/a Silky Jus **42**

RACK OF LAMB*

Dijon Herb Crust w/Demi-Glace **37**

ADDITIONS

Sautéed Mushrooms, Grilled Onions, Black Garlic Truffle Butter, Whiskey-Peppercorn Sauce **5**



*Undercooked meats pose potential health risks to susceptible individuals