



Appetizers

- Lomi Lomi Salmon** Diced Smoked Salmon with Hawaiian Marinade + Wonton Chips 9
- Avocado Tempura** Crisp Avocado Topped with Marinated Blue Crab Meat 12
- Fried Green Tomatoes** House Made Boursin Cheese + Cane Syrup + Shaved Red Onion 10
- Antipasto Platter** Bruschetta Topped with Daily Selections of Meats, Seafood, Vegetables, and Cheeses 11
- Hand Made Guacamole** Crispy Jicama + Fresh Corn Tortilla Chips 10
- Tempura Sushi Roll** Shrimp, Cream Cheese, Ginger Soy + Miso-Honey Sauce 13
- Beef Tenderloin Pizza** Charred Beef + Mozzarella & Blue cheese+ Oven-dried Tomato + Caramelized Onion 13
- Pizza Margherita** Fresh Mozzarella + Tomato Sauce + Basil & Sea Salt 11

Salads

- Local Tomato Salad** Tomato Slices + Bacon Aioli + Croutons + Watercress + Wilted Red Onion 8
- Bibb Salad** Roasted Peach Vinaigrette + Blue Cheese + Spiced Pecans 8
- Caesar** Garlic Croutons, Parmesan-Peppercorn Dressing, Romaine Hearts, White Anchovy 7.5
- Watermelon & Greens** Spanish Cheese, White Balsamic Vinaigrette, Roasted Pistachios 8

Entrées

- Blackened Catfish** Pan Seared Catfish, Skillet Corn Pudding & Andouille-Tomato Sauce 20
- Spaghetti all' Amatriciana** Classic Roman Pasta of Tomato, Cured Pork, Red Onion, Olive Oil, Chiles 16
- Pork Tenderloin** Fire Roasted Peach Relish, Sautéed Greens, Crumbled Cornbread Salad 22
- Seared Tuna** Potato "Noodles" + Green Beans, Olive Butter, Parmesan 23
- Shrimp & Grits** Apple Bacon + Green Onion + Mushrooms + Wine over Garlic Cheese Grits 23
- Red Pony B.L.T** Bacon + Lobster + Tomato served over Yukon Gold Ravioli + Truffled Corn Cream 27
- Wood Grilled Beef Tenderloin** Blue Cheese-Sweet Corn Risotto + Grilled Asparagus + Lemon Butter 29
- Sautéed Chicken Palliard** Bread Crumbs, Shaved Fennel, Arugula, Tomatoes + Citrus Emulsion 21
- Hickory Fired Cowboy Ribeye** Bone in Ribeye + Steak Fries + Chile Butter + Melted Onions & Mushrooms 39



Picnic Panna Cotta

Banana Pudding Style with Nilla Wafer Tuille,
& Swiss Meringue
7

French Coconut Pie

Not Your "Traditional" Pie, This One is Rich &
Decadent. Topped with Whipped Cream
7

Local Peach Cobbler

With Cornmeal Crust & Buttermilk Ice Cream
8

"Top Notch" Crème Brulee

This is good stuff.....
8

Boca Negra Napoleon

Layered Rich Chocolate Torte with Bailey's
Cream Icing In Fresh Raspberry Sauce
8.5

Chocolate Demise

Just Baked for a Minute Chocolate Cake
Over Brownie Chunks with Vanilla Ice Cream
9

Ice Cream or Sorbet of the Day

5.5

Dessert Martinis

\$11

Good Night Rebecca

Vanilla Vodka, white and dark liqueur, cream

Carmel Macchiato

Patron XO, Bailey's, butterscotch schnapps

Peanut Butter Cup

Castries Peanut Rum, Godiva dark, Frangelico

Gran Café

Patron XO, almendrado liqueur, cream

Dessert Wine, Port, Sherry

Michele Nivole Moscato D' Asti

(ripe peach, citrus, effervescence)
4 oz / 8

La Noria Dessert Wine

(fantastic flavors of fig, toffee, raisin)
2 oz / 7

Broadbent Madeira 7

Choc-o-Port 7

Sandeman 20 year 10

Fonseca Bin 27 year 13

Fonseca 20 year Tawny 11

Brown Goodness

Bourbon/Whiskey

2 oz / 10

Basil Hayden

Blanton's Single Barrel

Bookers Special

Jefferson's Reserve

Jack Daniel's Single Barrel

Knob Creek 9 year

Woodford Reserve

Wild Turkey Rare Breed

Willet Family Reserve 7 year

Willet Family Reserve 8 year

Sazerac Rye 9

Crown Reserve 9

Crown 16 year Cask 15

Crown XR 30

Middleton Rare 35

Scotch

Glenfiddich 10

Dalwhinnie 10

Glenmorangie Port Wood Finished 13

Glenmorangie Madeira 13

Glenmorangie 10 year 10.5

McCarthy's 12 year 10

Macallan 12 year 12

Macallan 18 year 35

Talisker 10 year 10

Lagavulin year 16 12

Johnnie Walker Green 12

Balvenie 12 year 12

Cognac

Martell 8

Hennessey Privilege VSOP 12

Hennessey Privilege XO 24

Remy Martin VSOP 13

Courvoisier VSOP 12

Courvoisier XO 18