



Social Plates

*MAHI TACOS 13 ⁹⁵ blackened mahi, baby arugula, pineapple salsa, avocado, spicy corn and tomato tartar, flour tortillas	"NASHVILLE HOT" FRIED OYSTERS 14 ⁹⁵ blue cheese dip, pickles, potato bread, mild or hot
HUMMUS 7 ⁹⁵ black-eyed pea hummus, olive oil, charred corn tomato relish, pita bread	PULLED PORK SPRING ROLLS GF 9 ⁹⁵ quick pickles, honey sriracha dijon
MAGNOLIA DIP 10 ⁹⁵ texas pete braised shredded chicken breast, cream cheese, boursin cheese, monterey jack & cheddar, toasted baguette	DEVILED HAM "DEVILED" EGGS 7 ⁹⁵ smoked ham salad, capers, parsley
DISCO FRIES 13 ⁹⁵ house cut fries, shredded cheddar & monterey jack, beef short rib, mushrooms, applewood smoked bacon, roasted shallot demi-glace	CHICKEN SKEWERS GF 8 ⁹⁵ grilled bbq marinated chicken tenderloins, alabama white sauce
MAC AND CHEESE 9 ⁹⁵ fusilli, tasso ham, smoked gouda, cheddar	PIMENTO CHEESE 8 ⁹⁵ warm pimento cheese, ritz crackers
	SHRIMP TEMPURA 13 ⁹⁵ crispy shrimp, gochujang sauce, sesame ranch, furikake

CHEF'S WHIM SOUP

creative and flavorful soup selections prepared from fresh, seasonal ingredients

BOWL 4⁹⁵

Salads

HOUSE SALAD GF 6 ⁹⁵ mixed greens, grape tomatoes, pickled shallots, cucumbers, yellow squash, roasted pumpkin seeds, goat cheese, lemon honey vinaigrette	CHOPPED GF 12 ⁹⁵ romaine, iceberg, chilled chicken, bacon, boiled eggs, avocado, tomato, cheddar & gorgonzola cheeses, scallions, ranch
CAESAR 6 ⁹⁵ romaine, manchego cheese, red & yellow tomatoes, charred corn, cumin dusted croutons, roasted poblano caesar dressing	WEDGE 9 ⁹⁵ iceberg, applewood smoked bacon, red & yellow tomatoes, chopped egg, avocado, scallions, blue cheese crumbles, roquefort dressing
*AHI TUNA 14 ⁹⁵ mixed greens, marinated tomatoes & yellow onions, avocado, cucumber, chilled ahi tuna, sherry wine vinaigrette GF	Add Grilled or Fried Chicken 4 ⁹⁵ , ♦ Grilled or Blackened Salmon 8 ⁹⁵ , or Seared Shrimp 6 ⁹⁵ to any salad

RIBS & CHOPS	PORK CHOP GF 26 ⁹⁵ grilled, blue cheese butter, red wine demi, baby green beans, yukon gold mashed potatoes	BABY BACK RIBS 26 ⁹⁵ slow roasted, bourbon bbq sauce, french fries, apple cider kale & cabbage coleslaw	*PRIME RIB 29 ⁹⁵ Served Friday & Saturday Only herb crusted, bourbon au jus, mashed potatoes, baby green beans, horseradish cream
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House Favorites

CHICKEN & WAFFLES 17 ⁹⁵ herb waffle, fried chicken tenderloins, smoked sea salt butter, texas pete™ maple syrup, bacon braised collards	*SALMON GF 22 ⁹⁵ grilled, geechie boy™ grits, bacon braised collards, citrus bourbon bbq jus, charred corn tomato relish
FETTUCCINE 22 ⁹⁵ pan seared shrimp, blackened chicken, andouille sausage, shallots, parmesan cheese, dijon cream sauce, scallions	MB CHICKEN 18 ⁹⁵ grilled chicken breast, mushrooms, artichokes, shallots, tomatoes, white wine-parsley pan sauce, rice, vegetable medley

Burgers

served with choice of Fries, Small House or Caesar Salad, or Cup of Soup

DIRTY BIRD 11 ⁹⁵ fried chicken breast, applewood bacon, pimento cheese, pickles, honey bbq aioli
*BLACK AND BLUE 12 ⁹⁵ blackened, blue marble jack cheese, bacon, sauteed mushrooms, tomato
*LEANIN' SOUTHERN 12 ⁹⁵ pimento cheese, crispy onions, bourbon bbq sauce, pickles
IMPOSSIBLE (MEATLESS) 14 ⁹⁵ tomato, avocado, arugula, vegennaise, daiya
*BACON CHEESEBURGER 12 ⁹⁵ american cheese, applewood bacon, onions, tomato, iceberg, pickles, special sauce

Plates

SHRIMP & GRITS GF 19 ⁹⁵ pan seared shrimp, andouille sausage, mushrooms, tomatoes, scallions, geechie boy™ grits
PEPPERCORN FILET MEDALLIONS 26 ⁹⁵ peppercorn crusted medallions, bourbon cream sauce, mashed potatoes, vegetable medley
SHRIMP PASTA 19 ⁹⁵ seared shrimp, corn, baby bellas, shallots, spinach, trottole pasta, tomato, alfredo, scallion curls
POT ROAST GF 23 ⁹⁵ braised boneless beef short ribs, carrots, shallots, cremini mushrooms, green beans, potatoes, red wine-rosemary demiglace
*MAHI GF 26 ⁹⁵ blackened, shrimp, andouille sausage, shoepeg corn, light dijon cream sauce, geechie boy™ grits
BOURBON CHICKEN 18 ⁹⁵ grilled breast, bourbon bbq sauce, sauteed mushrooms, andouille sausage, sauteed mushrooms, scallions, diced tomato, melted pepperjack

Join Us For
BRUNCH
THE ONLY WAY TO
"WEEKEND"

delicious omelettes, waffles, biscuit bennies, crafted brunch cocktails, and live music

EVERY SATURDAY & SUNDAY
11am - 4pm

♦ These items may be served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

GF While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Guests are encouraged to their own satisfaction, to consider this information in light of their individual requirements and needs

SIDES	BABY GREEN BEANS 2 ⁹⁵	YUKON GOLD MASHED POTATOES 3 ⁹⁵	BACON BRAISED GREENS 3 ⁹⁵	GEECHIE BOY™ STONE GROUND GRITS 3 ⁹⁵	APPLE CIDER KALE & CABBAGE COLESLAW 2 ⁹⁵	FRENCH FRIES 3 ⁹⁵	VEGETABLE MEDLEY 3 ⁹⁵
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