



## Social Plates

<b>*MAHI TACOS</b> 14 <sup>95</sup> blackened mahi, baby arugula, pineapple salsa, avocado, spicy corn and tomato tartar, flour tortillas	<b>"NASHVILLE HOT" FRIED OYSTERS</b> 14 <sup>95</sup> blue cheese dip, pickles, potato bread, mild or hot
<b>HUMMUS</b> 7 <sup>95</sup> black-eyed pea hummus, olive oil, charred corn tomato relish, pita bread	<b>PULLED PORK SPRING ROLLS</b> GF 11 <sup>95</sup> quick pickles, honey sriracha dijon
<b>MAGNOLIA DIP</b> 12 <sup>95</sup> texas pete braised shredded chicken breast, cream cheese, boursin cheese, monterey jack & cheddar, toasted baguette	<b>DEVILED HAM "DEVILED" EGGS</b> 8 <sup>95</sup> smoked ham salad, capers, parsley
<b>DISCO FRIES</b> 13 <sup>95</sup> house cut fries, shredded cheddar & monterey jack, beef short rib, mushrooms, applewood smoked bacon, roasted shallot demi-glace	<b>CHICKEN SKEWERS</b> GF 10 <sup>95</sup> grilled bbq marinated chicken tenderloins, alabama white sauce
<b>MAC AND CHEESE</b> 9 <sup>95</sup> fusilli, tasso ham, smoked gouda, cheddar	<b>PIMENTO CHEESE</b> 9 <sup>95</sup> warm pimento cheese, ritz crackers
	<b>SHRIMP TEMPURA</b> 13 <sup>95</sup> crispy shrimp, gochujang sauce, sesame ranch, furikake

### CHEF'S WHIM SOUP

creative and flavorful soup selections prepared from fresh, seasonal ingredients

BOWL 4<sup>95</sup>

## Salads

<b>HOUSE SALAD</b> GF 7 <sup>95</sup> mixed greens, grape tomatoes, pickled shallots, cucumbers, yellow squash, roasted pumpkin seeds, goat cheese, lemon honey vinaigrette	<b>CHOPPED</b> GF 14 <sup>95</sup> romaine, iceberg, grilled chicken, bacon, boiled eggs, avocado, tomato, cheddar & gorgonzola cheeses, scallions, ranch
<b>CAESAR</b> 7 <sup>95</sup> romaine, manchego cheese, red & yellow tomatoes, charred corn, cumin dusted croutons, roasted poblano caesar dressing	<b>WEDGE</b> 10 <sup>95</sup> iceberg, applewood smoked bacon, red & yellow tomatoes, chopped egg, avocado, scallions, blue cheese crumbles, roquefort dressing
<b>*AHI TUNA</b> 15 <sup>95</sup> mixed greens, marinated tomatoes & yellow onions, avocado, cucumber, chilled ahi tuna, sherry wine vinaigrette GF	

Add Grilled or Fried Chicken 6<sup>95</sup>, ♦ Grilled or Blackened Salmon 12<sup>95</sup>, or Seared Shrimp 8<sup>95</sup> to any salad

<b>RIBS &amp; CHOPS</b>	<b>PORK CHOP</b> GF grilled, blue cheese butter, red wine demi, baby green beans, yukon gold mashed potatoes 28 <sup>95</sup>	<b>BABY BACK RIBS</b> slow roasted, bourbon bbq sauce, french fries, apple cider kale & cabbage coleslaw 28 <sup>95</sup>	<b>*PRIME RIB</b> Served Friday & Saturday Only herb crusted, bourbon au jus, mashed potatoes, baby green beans, horseradish cream 29 <sup>95</sup>
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## House Favorites

<b>CHICKEN &amp; WAFFLES</b> 17 <sup>95</sup> herb waffle, fried chicken tenderloins, smoked sea salt butter, texas pete™ maple syrup, bacon braised collards	<b>*SALMON</b> GF 24 <sup>95</sup> grilled, geechie boy™ grits, bacon braised collards, citrus bourbon bbq jus, charred corn tomato relish
<b>FETTUCCINE</b> 24 <sup>95</sup> pan seared shrimp, blackened chicken, andouille sausage, shallots, parmesan cheese, dijon cream sauce, scallions	<b>MB CHICKEN</b> 19 <sup>95</sup> 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

<b>DIRTY BIRD</b> 13 <sup>95</sup> fried chicken breast, applewood bacon, pimento cheese, pickles, honey bbq aioli
<b>*BLACK AND BLUE</b> 14 <sup>95</sup> blackened, blue marble jack cheese, bacon, sauteed mushrooms, tomato
<b>*LEANIN' SOUTHERN</b> 13 <sup>95</sup> pimento cheese, crispy onions, bourbon bbq sauce, pickles
<b>IMPOSSIBLE (MEATLESS)</b> 15 <sup>95</sup> tomato, avocado, arugula, vegennaise, daiya
<b>*BACON CHEESEBURGER</b> 14 <sup>95</sup> american cheese, applewood bacon, onions, tomato, iceberg, pickles, special sauce

## Plates

<b>SHRIMP &amp; GRITS</b> GF 22 <sup>95</sup> pan seared shrimp, andouille sausage, mushrooms, tomatoes, scallions, geechie boy™ grits
<b>PEPPERCORN FILET MEDALLIONS</b> 28 <sup>95</sup> peppercorn crusted medallions, bourbon cream sauce, mashed potatoes, vegetable medley
<b>SHRIMP PASTA</b> 22 <sup>95</sup> seared shrimp, corn, baby bellas, shallots, spinach, trottole pasta, tomato, alfredo, scallion curls
<b>POT ROAST</b> GF 26 <sup>95</sup> braised boneless beef short ribs, carrots, shallots, cremini mushrooms, green beans, potatoes, red wine-rosemary demiglaze
<b>*MAHI</b> GF 28 <sup>95</sup> blackened, shrimp, andouille sausage, shoepeg corn, light dijon cream sauce, geechie boy™ grits
<b>BOURBON CHICKEN</b> 19 <sup>95</sup> 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

<b>SIDES</b>	<b>BABY GREEN BEANS</b> 4 <sup>95</sup>	<b>YUKON GOLD MASHED POTATOES</b> 4 <sup>95</sup>	<b>BACON BRAISED GREENS</b> 4 <sup>95</sup>	<b>GEECHIE BOY™ STONE GROUND GRITS</b> 4 <sup>95</sup>	<b>APPLE CIDER KALE &amp; CABBAGE COLESLAW</b> 3 <sup>95</sup>	<b>FRENCH FRIES</b> 3 <sup>95</sup>	<b>VEGETABLE MEDLEY</b> 4 <sup>95</sup>
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