

# Starters

Jerusalem artichoke soup	7
Smoked salmon Brûléé	13
Potato fries, tomato jam	5
Grit sticks, red pepper, goat cheese fondue	6
Spicy boiled peanut hummus	6
House made bread & butter pickles	3

# Salads

Soup and side salad	11
Bourbon poached pear salad, country ham, roast pistachio, and southern cornbread	11
Dueling beet salad, arugula, fried goat cheese	12
Blackened shrimp salad, iceberg lettuce, green goddess, pickled okra & green tomatoes	14
Steak & potato salad, Vidalia onion relish, warm "yummy sauce"	14
Smoked turkey salad, oven dried fruits, red pepper candied walnuts	12

# Entrees

Fried oysters on corn and ramp hoecakes," Texas Pete" mayonnaise, today's fresh garden vegetable	12
Fried shrimp, house fries, homemade horseradish and tomato jam, Shelly bean salad & double corn hushpuppies	16
Mussels and fries, bacon & bleu cheese	14
Grilled asparagus, lump crab meat, hollandaise & side salad	13
Creamed chicken on buttermilk cornbread	11
It's Fall Ya'll Squash Risotto, crispy duck, red wine demi glaze and Parmesan cheese	13
Grilled sausages, Shelly bean salad and rice pilaf	14
Chicken paillard, sliced ripe tomatoes, spicy peanut hummus	13
Peasant lunch; combination of pickled things, cheeses, meats, breads, goodies, and a glass of our house sangria!!!	14

# Bread and Meat

*Choice of potato fries, sweet potato fries, side salad, Shelly bean salad or parmesean & herb potato chips...*

Roast chicken, Smithfield ham, granny smith apples, French Brie, warm on croissant	12
Roast turkey French dip, havarti cheese, pan jus, open face with foccacia	12
Adult grilled cheese, applewood smoked bacon, gruyere cheese, ripe tomatoes, farm bread (fresh farm egg optional)	12
Beef short ribs sliders	12
Our famous plae burger	16

\*there is a risk associated with consuming raw oysters if you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

If there were no other reason to live in the south, southern cooks and their cooking would be enough.

It's no secret that the ingredients are the heart and soul of all great southern cooking. We have created a menu that embraces traditional ingredients, combined with beloved American foods and spirited worldly flavors.

We have also paid close attention to concerns about health and well being; therefore, vegetable oils often replace lards, meat is used moderately or not at all to season vegetables, and gluten products are replaced with non-gluten varieties.

As far as beverages go...we aim for a viticulture tradition, and use wines and spirits from around the globe.

And desserts...well desserts get all the attention they deserve. We all need to be "a little sweeter".

Jerusalem artichoke... not the green globe variety, ja, is sometimes called a sun choke, closely related to the sunflower, with yellow flowers that bloom in the south from august to October

Corn pone refers to the flat, broad cornmeal cakes that Native Americans' cooked in ashes as early as 1612. This bread was sometimes baked on the blade of a hoe, hence the name hoecake.

Hushpuppies are actually a relatively "new" dish. Very few recipes appear before the early 20th century... Hushpuppies are said to have originated at a southern fish fry, when a mound of cornmeal batter fell into bubbling hot fat then tossed to hungry yelping dogs with the astonishment, "hush, puppy"

Vidalia onion relish, THE ONION, of the south, grown exclusively in Vidalia Georgia, and sweet enough to be made into a topping for almost anything your mind can imagine.

In the south, beets were traditionally pickled (usually dressed with a tart sugar and vinegar solution), we actually use a seventeenth century method called "boiled sallet" or boiled vegetables dressed with oil and vinegar. With its vibrant red and golden colors, they add tremendous vitality to our stunning salad

Sweet potatoes versus yam... the sweet potato was originally grown in this country by the Cherokees, who were expert farmers. After 1607 it became popular in England, and was simply roasted there. In the 1800's they were very slowly baked in low temperature ovens, to ensure sweetness or mashed, candied, or fried. They were also the choice accompaniment for baked possum. True yams, grown primarily in sub-tropical areas, are not at all sweet potatoes. Yams in this country are most commonly sold in Latin markets... by the way north Carolina is the number one state in sweet potatoes production, providing almost 50% of the national supply.

Oysters... there are only four oyster species of culinary interest in the United States, they are; Blue point, Chincoteague, Apalachicola and Kent Island. Oysters can be eaten all year long, but in warmer months they usually become milky and soft. Best time to eat oysters??? Christmas time, but really whenever you have a hankering.

In spite of their humble character, beans have always been an important component of the southern table. Most of the finest beans are grown prolifically in the southern states, we refer to beans know as shellies or Shelly beans, because they are grown for the edible seed inside (a excellent form of complex carbs, and protein.) and one has to shell them to release the seed.

Syllabubs...comes from the word sillibouk, meaning "happy Stomach"... that's how we describe our desserts, garnished with fruits, berries or flourishes like sparkling jewels on a plain black dress. We adore them and they change everyday, just like the weather in the south... enjoy today and love more tomorrow than you did yesterday...

