

Appetizers and Soup

Mushroom Bites \$7 – Golden fired button mushrooms served on a bed of lettuce and accompanies with a horseradish sauce.

Dinner Entrees

Specials

Grilled Sirloin \$18 - 8 oz sirloin grilled to perfection topped with blue cheese butter. Served with baked potato and mixed veggies.

Fish and Grits \$15 - Blackened catfish served over a bed of Carolina grits topped with south eastern pico de gallo. Accompanied with mixed veggies.

Fish Fry \$12- 8 oz catfish filet dipped in buttermilk and dredged in seasoned breading fried golden brown. Served with fries and coleslaw

Fried Chicken \$10- Two pieces of homemade, buttermilk-soaked chicken fried traditionally for that homestyle taste you have been craving. Served with fries and coleslaw

Baked Salmon \$16 - Lightly seasoned salmon oven roasted then topped with a Chesapeake Beurre Blanc sauce paired with rice pilaf and a vegetable medley.

Shrimp and Grits \$15- Sautéed shrimp and sausage tossed with portobello mushrooms, tomatoes, and spring onion served over creamy stone ground grits. Served with a side salad.