

Chef's Weekly Features

April 16th-April 20th



Pepperoni Mac and Cheese Bites 12

house made bites served with ranch dressing

Son of the South Burger 16

8 oz grilled burger with candied bacon, pimento cheese sauce, fried green tomato, over easy egg and garlic aioli, served with choice of side

Chicken and Biscuits 22

fried chicken cutlets over biscuits smothered in homestyle chicken vegetable gravy, served with mashed potatoes and broccolini

Tuscan Chicken and Sausage Penne 26

grilled chicken served over penne pasta with onions, banana peppers, red peppers, roasted tomatoes, spinach, and hot Italian sausage, tossed in a garlic Bercy sauce

Steak Diane 49

pan seared 8 oz filet medallions with a creamy black pepper, cognac and mushroom sauce, served with mashed potatoes and asparagus

Wine Features

Brancott Estate Pinot Grigio 9.00

2015 Malbrough South Island NZ

floral notes with Nashi pear and apples complemented by white peach and guava flavors

Booker Vinyard Harvey Harriet Red Blend 11.50

2020 Central Coast CA

juicy and bright with fine, present tannins on a medium- to full-bodied palate, with aromas of bell pepper, chargrill and tar over a core of red and black currants