

## NIBBLES

Fried black-eyed peas	\$2 ½
Spiced pecans	\$3 ½
Deviled eggs	\$2 ½
Cajun peanuts	\$3 ¼
Pickled green tomatoes	\$2 ½
Sour cream cornbread	\$2 ½

Combo any 3 for \$6

## APPETIZERS

Pimiento Cheese Fritters with hot pepper jelly	\$7
Hot Potato Chips with creamy blue cheese	\$6
BBQ Nachos with pulled pork, pepper jack & corn, black-eyed pea and red pepper relish	\$10
Butter Bean Hummus with red pepper relish	\$6
Fried Oysters with green tomato tartar sauce	\$11
Fried Green Tomatoes with mozzarella, tomato jam & molasses-balsamic glaze	\$9

## KIDS

Grilled Cheese	\$6
Grilled Cheeseburger	\$6
Macaroni & Cheese	\$6
Chicken Fingers	\$6

## ENTREES

Shrimp & Grits \$16 with peppers, onions & tasso gravy
Buttermilk Fried Catfish \$15 with corn hushpuppies, spicy coleslaw & green tomato tartar sauce
Bacon Wrapped Mountain Trout \$18 with sweet potato hash, green beans & lemon butter sauce
Grilled Salmon \$19 with sweet potato grits, grilled asparagus & smoked tomato sauce
Pan-Roasted Scallops \$22 with southern succotash & corn jus
Chicken & Dumplings \$15 with potato gnocchi, carrots, onions, celery, leeks, fresh herbs & roasted chicken jus
Grilled Pork Chop \$19 with "hoppin' john" of andouille sausage, black-eyed peas and white rice & red wine jus
Country-Style Meatloaf \$14 with mashed potatoes, green beans & bacon-onion gravy
Grilled Angus Hanger Steak \$18 with macaroni and cheese & fried okra

## SIDES

Sweet Potato Fries	Cheesy Grits
Macaroni & Cheese	Spicy Cole Slaw
Iceberg Wedge	Mashed Potatoes
\$3 ½ each	

# DINNER

## SANDWICHES

Sandwiches served with a choice of sweet potato fries, iceberg wedge or spicy coleslaw.

Maryland-Style Crab Cake Sandwich \$11 with creole mustard sauce, lettuce, tomato & onion on a toasted bun
Grilled Grouper Sandwich \$11 with creole remoulade sauce, spicy coleslaw, tomato, onion & pickles on a toasted bun
Grilled Angus Cheeseburger \$10 with cheddar, lettuce, tomato, onion & pickles on a toasted bun

## SALADS & SOUPS

Relish Salad \$7 a garden salad with buttermilk dressing, corn, black-eyed pea and red pepper relish, tomato, cucumber & "grit"-ons
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### Add

Maryland Style Crab Cake \$7
Five Blackened Shrimp \$6
Grilled Chicken Breast \$5

Blackened Shrimp Caesar Salad \$11 with romaine, parmesan & Caesar dressing
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Smoked Trout Salad \$10 with garden greens, apple, fennel, spiced pecans & Vidalia onion dressing
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Maters & Melons \$9 salad of heirloom tomatoes, watermelon, goat cheese, arugula & basil with balsamic-molasses glaze & EVOO
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Strawberry & Spinach Salad \$8 with blue cheese, spiced pecans & citrus vinaigrette
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Soup of the Day	cup \$4
	bowl \$6

## ASK ABOUT:

### ENTRÉE SPECIALS

### OUR NEW BAR MENU

### OUR AWESOME DESSERTS

- Fried Peach Pie
- Krispy Kreme® Bread Pudding
- Chocolate & Peanut Butter Torte
- White Chocolate Banana Pudding
- Lemon Pound Cake

### also

### TUESDAY

"Buy the Bottle"

### WEDNESDAY

"Wednesday Wines"

Sponsored By



### THURSDAY

Beer specials

Having a party? Ask about our SPECIAL EVENTS ROOMS

Relish good food. Where Roswell dines!

18% gratuity added for parties of 6 or more