

Tid Bits

Jalapeno Cornbread Bites

Homemade jalapeno cornbread served with honey butter

4.99

Fried Green Tomato Tower

Golden fried green tomatoes stacked in layers of roasted red tomatoes,
Split Creek Farms goat cheese spread, topped with housemade tomato basil coulis

9.99

Fried Pickles

Golden fried pickle spears served with a housemade blue cheese dill dipping sauce

6.95

Collard Green Wontons

Ridiculously delicious! Cream cheese and our housemade collards wrapped up, fried golden and topped with a honey sriracha drizzle

6.95

Greenery

Spinach Salad

Spinach, golden raisins, cashews and bacon tossed in our apple cider vinaigrette,
Finished off with Granny Smith apples and goat cheese crumbles
(add chicken \$4 or shrimp \$6)

8.95

Black and Blue

Mixed field greens, tomatoes, red onions, and candied pecans tossed in a blue cheese
Balsamic vinaigrette topped with blue cheese crumbles, onion straws, and filet mignon tips

12.95

Peaches N' Cream

Mixed field greens, red onions and fresh Carolina peaches tossed in a honey mustard vinaigrette
Finished off with goat cheese crumbles and chopped fried chicken

11.95

Fried Chicken and Brussel Sprout Salad

Mixed greens, roasted Brussel sprouts tossed in our honey mustard vinaigrette topped with
boneless fried chicken, parmesan cheese and bacon

11.95

Sides

Three Cheese Grits
Goat Cheese Mashed Potatoes
Southern Style Green Beans
Homemade Mac & Cheese
Fried Okra (AKA Southern Popcorn)
Slow Cooked Collard Greens
Black-eyed Peas

2.99

"Knee High to a Grasshopper"

Served with one side item
\$4.75

Kid's Grilled Cheese
Kid's Chicken Tenders
Kid's Burger
Kid's Fried Shrimp

Chow Downs

Blackened Mahi Shrimp and Grits

Housemade three cheese grits topped with a Cajun shrimp remoulade, blackened Mahi Mahi, fresh tomatoes and scallions

12.95

Chicken Fried Chicken

Golden fried scallopini chicken breast over goat cheese mashed red potatoes with gravy and southern style green beans

11.95

Chicken 'N' Waffles

Belgium waffles with golden boneless fried chicken breast with choice of toppings:

- Fresh strawberries & maple syrup
- Housemade white pepper gravy

11.95

Meatloaf Extraordinaire

This award winning dish features our housemade meatloaf topped with a homemade tomato basil coulis and goat cheese crumbles and your choice of two side items

13.95

Pulled Pork Benedict

In-house smoked pulled pork over sweet & red potato hash, topped with a poached egg, finished with a mesquite hollandaise sauce

11.95

Fried Chicken Biscuit Sandwich

Housemade buttermilk biscuit with boneless fried chicken breast, fontina cheese, bacon, white pepper gravy and a fried egg

11.95

Fazle Street Breakfast Bowl

Three-cheese grits, collard greens, black-eyed peas, two over medium eggs and bacon topped with homemade pico de gallo

11.95

Salmon Cakes Benedict

Two housemade salmon cakes stacked over home fries, topped with a poached egg and finished with lobster cream sauce

13.95

Salmon & Eggs Scramble

Salmon and scrambled eggs on a bed of three cheese grits with spinach and a Creole cream sauce topped with roasted red peppers

13.95