

## Tid Bits

### *Jalapeno Cornbread Bites*

Homemade jalapeno cornbread served with honey butter 4.99

### *Chicken Tenders*

Hand breaded and served with honey mustard or BBQ sauce 6.95

### *Loaded Redskin Potatoes*

Scalloped red potatoes topped with mixed cheeses, bacon and green onions served with a side of Ranch 5.95

### *Farle Street Nachos*

Corn tortilla chips smothered in queso and shredded cheeses topped with black beans, pulled pork, sautéed red onions and peppers and Skin Daddy's Peach Heat BBQ sauce. Sided with housemade pico de gallo and sour cream 8.95

### *Skewers de Agave*

Succulent blackened shrimp skewers grilled with an agave nectar glaze 7.95

### *Fried Green Tomato Jowet*

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 5.95

### *Buffalo Shrimp*

Golden fried shrimp tossed in buffalo sauce served with a side of ranch 7.95

## Greenery

### *House Salad*

Mixed greens, carrots, tomatoes, bacon and mixed cheeses 3.95

### *Caesar Salad*

Crisp chopped romaine, garlic butter croutons and fresh parmesan cheese topped in homemade Caesar dressing 3.95

*Make either a large for \$3 - Add Chicken \$4 or Shrimp \$6*

### *Spinach Salad*

Spinach, golden raisins, cashews and bacon tossed in our apple cider vinaigrette Finished off with granny smith apples and Split Creek Farms goat cheese \$8.95

(add chicken \$5 or shrimp \$7)

### *Black and Blue*

Mixed field greens, tomatoes, red onions and candied pecans tossed in blue cheese balsamic vinaigrette topped with blue cheese crumbles, onion straws and filet mignon 9.95

### *Peaches 'N' Cream*

Mixed field greens, red onions and fresh Carolina peaches tossed in a honey mustard Vinaigrette finished off with Split Creek Farms goat cheese and chopped fried chicken 8.95

## Soup

### *Chicken Gumbo*

\$4.95

### *Soup of the Day*

\$4.95

## *Dressings*

Ranch, Honey Mustard, Creamy Poppy Seed, Blue Cheese, Balsamic Vinaigrette, Thousand Island, Caesar, Apple Cider Vinaigrette, Honey Mustard Herb Vinaigrette, Blue Cheese Balsamic Vinaigrette

## Chow Downs

### *Blackened Mahi Shrimp and Grits*

Housemade three cheese grits topped with a Cajun shrimp remoulade, blackened Mahi Mahi, fresh tomatoes and scallions 15.99

### *Chicken Fried Chicken*

Golden fried boneless chicken breast over Split Creek Farms goat cheese mashed red potatoes And gravy with southern style green beans 13.95

### *Chicken 'N' Waffles*

Belgium waffles with golden fried chicken finished with maple syrup and fresh fruit 11.95

### *Lemon Herb Salmon*

Grilled Wild Atlantic Salmon over asparagus and parmesan risotto, topped with wilted spinach 17.95

### *Caribbean Jerk Chicken*

Grilled jerk chicken topped with a fresh Caribbean salsa and Split Creek Farms goat cheese sided off with Brabant potatoes 13.95

### *1/2 Oven Roasted Chicken*

Rosemary and beer roasted chicken slow roasted over wild rice with your choice of side item 14.95

### *Filet Mignon*

8 oz grain fed Angus filet mignon topped with lump crab meat and hollandaise sauce, sided off with Brabant potatoes and asparagus 21.95

### *Pork Ribeye*

Chargrilled pork topped with a spiced brown sugar, walnut and golden raisin compound butter over sweet potato hash and collard greens 15.99

### *Meatloaf Extraordinaire*

This award winning dish features our housemade meatloaf over a goat cheese red potato cake topped with a homemade tomato basil coulis and goat cheese crumbles 13.95

## Shell Shocked

\$3 each

### *Chicken Taco*

Diced grilled chicken with our house seasoning, mixed greens, shredded cheese, pico de gallo and cilantro/lime aioli

### *Fish Taco*

Grilled Mahi Mahi with mixed field greens, mango salsa and Split Creek farms goat cheese

### *Pork Taco*

Smoked pork butt topped with red cabbage slaw and Skin Daddy's Peach Heat BBQ sauce

### *Veggie Taco*

Mixed greens, black beans, red onions, roasted red peppers with pico de gallo and shredded cheese

## Between the Grains

(Comes with choice of one side item)

### *Mattison's Pulled Pork Sandwich*

Hickory smoked Boston butt slow cooked piled high on a toasted bun topped with red cabbage slaw and Skin Daddy's Peach Heat BBQ Sauce 7.95

### *Grilled Chicken Melt*

Olive oil, garlic and thyme marinated chicken breast topped with bacon, fontina cheese, honey mustard and Granny Smith apples on a grilled ciabatta bun 7.95

### *Farle Street Burger*

½ pound burger topped with bacon, fontina cheese and onion straws with lettuce, tomato and mayo 8.95

### *Meatloaf Sandwich*

Melvin's homemade meatloaf topped with pepper jack cheese and our housemade tomato basil coulis served on a grilled multigrain ciabatta bun 9.95

### *Blackened Mahi Sandwich*

Grilled blackened Mahi Mahi with mixed field greens, cilantro, tomato and our housemade cilantro/lime aioli on a ciabatta bun 9.95

### *Pittsburgher*

Filet mignon tips, sautéed mushrooms and onions, fontina cheese, homemade slaw and fresh cut red potato fries piled high on a hoagie bun 10.95

### *Chicken Salad Wrap*

Homemade chicken salad, romaine lettuce, diced tomatoes, pickled cucumbers and sprouts all snugged up in a sun dried tomato wrap 7.95

### *Blueberry Burger*

½ pound burger topped with Split Creek Farms goat cheese, fresh spinach and pickled red onions finished with a house made blueberry BBQ sauce 10.95

## Sides

2.99

Three Cheese Grits  
Fresh Cut Fries  
Goat Cheese Mashed Potatoes  
Goat Cheese Potato Fritters  
Southern Style Green Beans  
Wild Rice  
Homemade Mac & Cheese  
Fried Okra (AKA Southern Popcorn)  
Slow Cooked Collard Greens

## "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**