

DINNER

STARTERS

Deviled Eggs	\$8
(4) Deviled Eggs, Prosciutto, Cracklings, Jalapeño Tabasco.	
Fried Green Tomatoes	\$10
Goat Cheese, Pepper Jelly, Pistachio.	
Slow Burn Smoked Chicken Wings	\$11
(8) Tossed With Spices, Blue Cheese, Ranch, Celery, Carrots.	
Crab Cake Sliders	\$12
Jumbo Lump Crab Cake Sliders, Alabama White Cole Slaw.	
Cheese & Charcuterie Board	\$14
Assorted Cheeses, Fruit, Cured Meats, Grove Honey, Assorted Crackers.	

SOUPS

Beef Chili and Cornbread	Cup \$4/Bowl \$6
Cheese, Sour Cream and Chives.	
Roasted Garlic Tomato	Cup \$6/Bowl \$8
Parmesan, Green Onion.	
Soup of the Day	Cup \$6/Bowl \$8
Please Ask Your Server.	

SALADS

The Manor House	\$8
Artisan Greens, Cucumbers, Tomatoes, Cheese, Croutons. Tossed in a Creamy Italian Vinaigrette.	
Classic Caesar	\$10
Chopped Romaine, Parmesan Cracker, Egg, Toasted Croutons, Lemon Wedge, Tomatoes. Tossed in a Classic Caesar Dressing.	
Beet & Heat	\$13
Arugula, Beets, Goat Cheese, Pistachios, Carrots. Tossed in a Tabasco Sorghum.	
Chef Salad	\$13
Artisan Greens, Grilled Chicken, Tomatoes, Blue Cheese, Ham, Avocado, Egg. Tossed in a Blue Cheese Dressing.	
Salmon Salad	\$15
Chopped Kale, 6 oz Salmon, Golden Raisins, Artisan Grains, Parmesan, Radish, Green Apples. Tossed in a Sweet Potato Vinaigrette.	
Dressings-Buttermilk Ranch, Balsamic Vinaigrette, Sweet Potato Vinaigrette, Blue Cheese, Tabasco Sorghum Vinaigrette, Caesar, Creamy Italian.	
Add Chicken \$6 Steak \$7 Shrimp \$7 or Salmon \$7	

BUILD YOUR OWN BUDDHA BOWL \$10

Base- Mixed Greens, Romaine, Arugula, Spinach, Kale.
 Proteins- Chicken, Shrimp, Salmon, Steak, Egg, Tuna, Ham.
 Pick Four- Grains, Broccoli, Soy Mushrooms, Carrots, Radishes, Apples, Quinoa, Cucumber, Tomato, Roasted Corn.
 Dressing-Sweet Potato Vinaigrette, Tabasco Sorghum Vinaigrette, Avocado Cream, Chipotle Aioli.

ENTRÉE

Southern Fried Boneless Chicken Breast	\$17
Blue Cheese Polenta, Haricot Vert, Chicken Demi.	
Brown Sugar Pork Chop	\$26
Sweet Potato, Apple, Cotija and Bacon Hash, Brown Sugar Balsamic Gastrique.	
Spinach & Ricotta Gnocchi	\$28
Little Neck Clams, Salami Frites, Parmigiano.	
Sesame Crusted Mahi Mahi	\$28
Stir Fried Rice, Sautéed Bok Choy, Asian Avocado Aioli, Ponzu Sauce, Crisp Rice Noodles.	
Beef Tenderloin	\$28
Porcini Dusted Filet, Rosemary Compound Butter, Roasted Brussels, Manchego Mashed Potatoes, Crimini Red Wine Demi, Crispy Shallots.	
Scallop & Andouille Étouffée	\$30
Blackened Diver Scallops, Andouille, Peppers, Onions, Creole Sauce, Smoked Gouda Grits, Frizzled Leeks.	

18% Gratuity Added to All Transactions

Please Inform Server or Manager of Any Allergies or Special Requests

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Eggs or Unpasteurized Milk May Increase Your Risk of Food borne Illness.