

## DINNER

### STARTERS

<b>Bacon and Eggs</b> .....	\$10
(4) Southern Style Deviled Eggs, Candied Bacon, Pickled Mustard Seed, Parsley.	
<b>Slow Burn Chicken Wings</b> .....	\$11
(8) Smoked and Deep Fried Wings tossed in Spices. Blue Cheese, Ranch, Celery, Carrots.	
<b>Seasonal Arancini</b> .....	\$13
Crispy Risotto Balls, House Made Marinara, Cotija Cheese, Garlic Aioli.	
<b>Cheese &amp; Charcuterie Board</b> .....	\$14
Assorted Cheeses, Fruit, Cured Meats, (Seasonal) Local Honey, Olives, Candied Pecans, Assorted Crackers.	
<b>Country Coast Crab Cake</b> .....	\$14
4 oz Jumbo Lump Crab Cake, Smoked Corn Puree, Alabama White Cole Slaw.	

### SOUPS

<b>Three Bean Chili</b> .....	Cup\$5/Bowl\$8
Served with Sweet Cornbread, Sour Cream, Cheddar Cheese and Chives.	
<b>Soup of the Day</b> .....	Cup\$5/Bowl\$8
Please Ask Your Server.	
<b>Seafood Chowder</b> .....	Cup\$5/Bowl\$8
Served with Oyster Crackers.	

### SALADS

<b>The Manor House</b> .....	\$8
Artisan Greens, Cucumbers, Tomatoes, Buttermilk Cheddar, Croutons. Tossed in a Fig Balsamic Vinaigrette.	
<b>Watercress Caesar</b> .....	\$8
Watercress, Shaved Parmesan, Egg, Croutons, Tomatoes. Tossed in a Roasted Garlic Caesar Dressing.	
<b>B.L.T. Wedge</b> .....	\$12
Baby Iceberg, Tomatoes, Buttermilk Cheddar, Avocado, Benton's Bacon, Green Goddess Vinaigrette.	
<b>Goat Cheese &amp; Berries</b> .....	\$12
Mixed Greens, Seasonal Berries, Goat Cheese Pecan Croquettes. Tossed in a Fig Balsamic Vinaigrette.	
<b>Salmon &amp; Spinach</b> .....	\$15
6 oz Pan Seared Salmon, Spinach, Candied Pecans, Artisan Grains, Artichokes, Asparagus, Avocado, Tomatoes, Cojita Cheese. Tossed in an Apple Cider Vinaigrette.	

Add Chicken \$6 Steak \$7 Shrimp \$7 or Salmon \$7

### ENTRÉE

<b>House Made Bolognese con Bucatini</b> .....	\$21
Bucatini Pasta, Shaved Parmesan, Breadcrumbs Gremolata.	
<b>Salmon &amp; Shrimp Pasta</b> .....	\$23
Fettuccini Pasta, Salmon, Shrimp, Basil Pesto Alfredo, Seasonal Vegetables.	
<b>Airline Chicken &amp; Polenta</b> .....	\$23
6oz Airline Chicken Breast, Gorgonzola Polenta, Haricots Verts, Mushroom Demi.	
<b>Grilled French Style Pork Chop</b> .....	\$30
French Bone-in Pork Chop, Carolina Peas and Rice, Heirloom Carrots, Pickled Mustard Seed Au Jus.	
<b>Tenderloin &amp; Gnocchi</b> .....	\$32
Beef Tenderloin, Creamed Greens, Sweet Potato Gnocchi, Asparagus Salad.	

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.