

DINNER

STARTERS

Deviled Eggs	\$8
(4) Pimento Cheese Deviled Eggs, Candied Bacon, Craklins'.	
Slow Burn Smoked Chicken Wings	\$11
(8) Brined, Cold Smoked and Deep Fried Wings 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, Olives, Assorted Crackers.	

SOUPS

Soup of the Day	Cup\$5/Bowl\$8
Please Ask Your Server.	
Three Bean Chili	Cup\$5/Bowl\$8
Sweet Cornbread, Sour Cream, Cheddar Cheese, Chives.	
Seafood Gumbo and Rice	Cup\$5/Bowl\$8

SALADS

The Manor House	\$8
Artisan Greens, Cucumbers, Tomatoes, Radishes, Red Onions, Croutons. Tossed in a Creamy Italian Vinaigrette.	
Classic Caesar	\$9
Chopped Romaine, Parmesan Cracker, Egg, Toasted Croutons, Tomatoes. Tossed in a Classic Caesar Dressing.	
Chef Salad	\$13
Leaf Lettuce, Roasted Tomatoes, Pepper Jack Cheese, Ham, Smoked Chicken, Egg. Tossed in a Green Goddess Dressing.	
Blackened Salmon Salad	\$15
6 oz Blackened Salmon, Chopped Kale, Pepitas, Artisan Grains, Parmesan Cheese, Radish, Green Apples. Tossed in a Sweet Potato Vinaigrette.	
Add Chicken \$6 Steak \$7 Shrimp \$7 or Salmon \$7	

BUDDHA BOWLS-UNDER 600 CALORIES

Sweet Ginger	\$10
Artisan Grains, Chopped Kale, Curried Broccoli, Soy Mushrooms, Tuna, Carrots, Radish, Teriyaki Ginger.	
Southwestern	\$10
Quinoa, Red Leaf, Cucumber, Radish, Tomato, Smoked Chicken, Egg, Roasted Corn, Chipotle Crème.	
Farm to Fork	\$10
Artisan Grains, Red Leaf, Avocado, Roasted Tomato, Tempeh, Sweet Potato, Hummus, Avocado Crème.	
Add Chicken \$6 Steak \$7 Shrimp \$7 or Salmon \$7	

ENTRÉE

Chicken Saltimbocca	\$24
6oz Airline Chicken Breast, Prosciutto, Sage, Spring Vegetable Risotto, Olive Tapenade.	
Seafood Bucatini	\$26
Bucatini Pasta, Mussels, Clams, Bacon, Black Garlic Alfredo, Parmesan Cheese.	
Pan Seared Monkfish Cassoulet	\$26
Pan Seared Monkfish, Fava Bean Cassoulet, Fennel, Parsley Salad.	
BBQ Pork Chop	\$30
12 oz. Bone-In Pork Chop, Black BBQ Sauce, Sweet Potato Croquettes, Southern Fried Okra.	
Perigueux Tenderloin	\$34
6 oz. Beef Tenderloin, Perigueux Sauce, Pommes Aligot, Speck, Asparagus.	

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.