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	
Roasted Garlic Tomato	Cup\$6/Bowl\$8
Parmesan, Green Onion.	
Seafood Gumbo	Cup\$6/Bowl\$8
Rice, Green Onion.	
Soup of the Day	Cup\$6/Bowl\$8
Please Ask Your Server.	
SALADS	
The Manor House	Φ.Φ.
Artisan Greens, Cucumbers, Tomatoes, Cheese, Croutons. Tossed in a Creamy Italian Vinaigret	
Classic Caesar	
Chopped Romaine, Parmesan Cracker, Egg, Toasted Croutons, Lemon Wedge, Tomatoes. Tosse	· ·
Classic Caesar Dressing.	
Beet & Heat	\$13
Arugula, Beets, Goat Cheese, Pistachios, Carrots. Tossed in a Tabasco Sorghum.	
Chef	\$13
Artisan Greens, Grilled Chicken, Tomatoes, Blue Cheese, Ham, Avocado, Egg. Tossed in a Blue	Cheese
Dressing.	
Salmon	
Chopped Kale, 6 oz Salmon, Golden Raisins, Artisan Grains, Parmesan, Radish, Green Apples. To	ossed in a
Sweet Potato Vinaigrette. Dressings-Buttermilk Ranch, Balsamic Vinaigrette, Sweet Potato Vinaigrette, Blue Cheese, Tal	pasco Sorghum
Vinaigrette, Caesar, Creamy Italian.	74500 00. g.ru
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.	5 16
Pick Four- Grains, Broccoli, Soy Mushrooms, Carrots, Radishes, Apples, Quinoa, Cucumber, Tom Dressing-Sweet Potato Vinaigrette, Tabasco Sorghum Vinaigrette, Avocado Cream, Chip	
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ENTRÉE	
French Airline Chicken Saltimbocca	\$24
Cacio de Pepe Linguini, Lemon and Spring Onion Gremolata.	
Pecan Crusted Trout	\$26
Lima Beans Succotash, Crispy Leeks Tomato Chutney.	
BBQ Pork Chop	\$30
12 oz. Bone-In Pork Chop, Carolina BBQ, Pimento Mac & Cheese, Southern Okra.	
6 oz. Beef Tenderloin (Sub 8 oz Rib-Eye for \$30).	\$34
Grilled Tomato, Prosciutto, Asparagus, Baked Potato. 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 I	May Increase Your
Risk of Food borne Illness.	