

Specials

BUTTERNUT SQUASH SOUP

House-made. Butternut squash, ginger, apples, and yogurt
crema. GF V

cup \$6.9 | bowl \$8.9

MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes, remoulade, alfalfa sprouts.
\$18.9

DIXIE SLIDERS

Slow-roasted pulled pork, house-made jicama slaw. With
greens.

\$13.9 (2) | \$18.9 (3)

FILET MIGNON* SURF + TURF

7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with
seasoned butter. Jumbo lump crab cake, house-made
rémoulade. Garlic whipped potatoes and steamed broccoli. GF

\$45.9

NY STRIP* MARSALA

12 oz. USDA Choice Braveheart Black Angus Beef® topped with
melted fontina cheese, house-made Marsala sauce. Garlic
whipped potatoes and steamed broccoli. GF

\$38.9

FISH + GRITS

Creamy cheddar grits with a touch of fresh jalapeño, blackened
flounder, tasso ham, scallions, wasabi microgreens. GF

\$25.9

PORCINI MUSHROOM RAVIOLI

Handmade porcini mushroom ravioli in a light butter
parmesan sauce topped with exotic mushrooms and a hint of
truffle. V

\$23.9

PINK SANGRIA

White wine, prickly pear, and fresh juices.

\$10

BOURBON FLIGHT

Four Roses Bourbon Single Barrel, Woodford Reserve,
Jefferson Reserve, Elijah Craig Small Batch.

\$15

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness, especially if you have
certain medical conditions. **Fried items assume cross contamination
with some or all of the following allergens: poultry, shellfish, sesame, fish,
and dairy. Please inform your server of any intolerances or allergies.