

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 remoulade. 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.