

HONEY BUTTERED CORNBREAD

Served with our compliments

Southern Traditions

BUTTERMILK SOUTHERN FRIED CHICKEN

Crisp natural chicken with smoked gouda "mac 'n cheese"

23

Tableside truffled honey service: add 2

"LOW & SLOW" BARBECUED PORK RIBS

*Pecan and hickory wood smoked with peanut-jalapeno
coleslaw and molasses bbq sauce*

25

Southern Specialties

BOURBON & MOLASSES LACQUERED DUCK

*Fresh California Collards™ with chiles and garlic,
white cheddar fritter and pot liquor*

24

IRON SKILLET SEARED WILD GULF FLOUNDER

*With cherrystone clams, toasted hominy,
house made chorizo, pickled radish
and an herbed broth*

24

DIXIE BLACK EYED PEA CAKES

*Scented with lime, jalapeno and basil,
served with salsa verde, mustard greens and
truffle cream*

18

GRILLED BERKSHIRE PORK CHOP

*With smoked pork belly,
Carolina plantation hoppin' john and chow chow*

25

MEATBALLS OF BERKSHIRE PORK & BUTTERED EGG NOODLES

*With porcini garlic toast, roasted broccoli
and parmesan crème fraîche*

20

MAPLE & CHILE GLAZED BAVETTE STEAK

*With a gratin of Southern greens,
crispy hen of the woods mushrooms and
our house made steak sauce*

25

BLACK PEPPER CRUSTED SALMON

*Fennel purée, shaved fennel salad, fingerling potatoes
and a tarragon jus*

23

Small Plates

PAN ROASTED GEORGE'S BANK SEA SCALLOPS

*With creamy herbed Carolina rice,
crispy Brussels sprouts and truffled brown butter*

14

BENTON'S COUNTRY HAM, SCALLION & CHEDDAR HUSHPUPPIES

With Creole mustard remoulade

7

"SOUTHERN FOIE GRAS"

*Crispy natural chicken livers, white cheddar biscuit,
hot pepper jelly*

11

LOW COUNTRY SHRIMP & GRITS

*Logan Turnpike stone ground grits, local arugula,
Worcestershire garlic gravy*

13

SHERRY & HONEY GLAZED BERKSHIRE PORK BELLY

*With deviled egg crostini, roasted chanterelle
mushrooms and spicy mayonnaise*

12

ROASTED CAULIFLOWER & CRAB SOUP

*House made oyster crackers, cream sherry
and thyme*

10

Salads

SOUTHERN CAESAR

*Hearts of romaine with parmesan grits croutons
and a creamy garlic dressing*

9

ROASTED BEET SALAD

*Collard greens pesto, sheep's milk feta, spiced walnuts
and California olive oil*

8

PICÁN MAGNOLIA SALAD

*Crisp California lettuces with cornbread country croutons,
toasted pecans, balsamic honey dressing*

7

Sides

6 per selection

CALIFORNIA COLLARDS™
CAROLINA PLANTATION HOPPIN' JOHN
SMOKED GOUDA "MAC 'N CHEESE"

BUTTERMILK MASHED POTATOES
LOGAN TURNPIKE STONE GROUND GRITS
PEANUT & JALAPENO COLE SLAW