



APPETIZERS

- CALAMARI-** CITRUS CAPER AIOLI.....8
-BEEF KABOB- ANGUS BEEF, ZUCCHINI, TOMATO, SHITAKE MUSHROOMS
AND BALSAMIC SYRUP8
-CRAB FONDUE- WITH SUN DRIED TOMATO TORTILLA CRISPS.....9

SOUP SELECTIONS

CUP 4 BOWL 7

- CHARLESTON CRAB & CORN CHOWDER-**
-TOMATO SOUP & GRILLED CHEESE-

SALADS

(ADD CHICKEN, STEAK, SHRIMP OR SALMON OR SCALLOPS...5)

SMALL 5 ENTRÉE 10

- EDEN SALAD-** ORGANIC BABY LETTUCES, CASHEWS, GORGONZOLA,
TOMATO, RASPBERRY VINAIGRETTE
-BABY SPINACH- ORGANIC BABY SPINACH, SUNFLOWER SEEDS, DRIED CRANBERRIES,
BACON, CHERVE, FUJI APPLE VINAIGRETTE
-HEARTS OF ROMAINE- TRADITIONAL CAESAR DRESSING, HEARTS OF ROMAINE,
GRATED ASIAGO CHEESE, CRACKED BLACK PEPPER

ENTREES

- SHRIMP AND GRITS-** HORSERADISH STONE GROUND CHEDDAR GRITS,
JUMBO SHRIMP, CHORIZO, FIRE ROASTED BELL PEPPERS..... 13
-PISTACHIO SALMON- PANKO AND TOASTED PISTACHIO CRUST.
SAUTÉED HARICOT VERTS, YUKON GOLD POTATOES, CITRUS AND THYME BURRE BLANC..... 15
-BLUE CHEESE SIRLOIN- GRAIN FED ANGUS SIRLOIN, CREAMY GORGONZOLA CHEESE
SAUTÉED GARDEN VEGETABLES, YUKON GOLD POTATOES 18
-SCALLOP RISOTTO- PAN SEARED JUMBO SCALLOPS,
ROASTED VEGETABLE RISOTTO..... 16
-RAINBOW TROUT- SAUTÉED HARICOT VERT, GRILLED BALSAMIC TOMATOES,
OLIVE OIL AND TOMATO CREAM 16
-MEATLOAF AND MASH- SHITAKE MUSHROOM GRAVY
GREEN BEANS AND PARMESAN WHIPPED POTATOES..... 14
-PAN SEARED MAHI MAHI- GARLIC BRAISED SPINACH, RED PEPPER COULIS,
ROASTED RED POTATOES..... 16
-CHICKEN POT PIE- CHICKEN BREAST, GARDEN VEGETABLES YUKON GOLD POTATOES
ON A FLAKY PUFF PASTRY..... 13
-RACK OF LAMB- CREAMY ROASTED VEGETABLE RISOTTO,
PORT WINE DEMI GLACE..... 18
-NORTH CAROLINA CATFISH- NC FARM RAISED CATFISH FILETS,
COLESLAW AND SAUTÉED GREEN BEANS 13
-HERB GRILLED PORK CHOP- SMITHFIELD PORK LOIN CHOPS. CARAMELIZED FUJI APPLES
BOURBON GLAZED N.C. SWEET POTATOES..... 13
-RIB EYE- GRAIN FED ANGUS RIB EYE PARMESAN WHIPPED POTATOES, PORT WINE DEMI GLACE
GARDEN VEGETABLES.....21
-CHICKEN SCALOPPINI- THINLY SLICED CHICKEN BREAST, LIGHTLY PAN FRIED WITH LEMON VELOUTE,
ROASTED RED PEPPER AND CAPER BUTTER SAUCE... 13
- BAKED MACARONI AND CHEESE- MACARONI PASTA ASIAGO & FONTINA CREAM..... 13

EXECUTIVE CHEF/OWNER ADAM CHRISTOPHER SMITH

"Thank You for giving us the opportunity to serve you!"