



dinner

starters

fried green tomatoes warm brie, candied pecans, bacon balsamic emulsion	\$ 9
sautéed lump crab cake country slaw, roasted red pepper remoulade	\$12
spinach and artichoke dip crispy pita bread	\$ 9
braised pork and sweet potato "ravioli" sweet potato crisp	\$12
baked goat cheese tomato fondue, basil grilled bread	\$10

soups & salads

spicy she crab bisque	\$ 8
soup du jour	\$ 6
tossed field greens sherry vinaigrette, cucumbers, tomatoes, homemade croutons	\$ 7
PC caesar salad romaine lettuce, honey dill caesar dressing, smoked gouda	\$ 8
tomato salad vine ripened tomatoes, goat cheese, balsamic reduction, basil oil	\$ 9

entrées

sautéed tilapia sundried tomato risotto, shrimp beurre blanc	\$17
braised lamb shank roasted root vegetables, red wine jus	\$26
potato & horseradish salmon sautéed spinach, herb beurre blanc	\$18
glazed pork tenderloin green apple currant compote, vanilla scented sweet potatoes	\$19
grilled filet mignon roasted garlic mashed potatoes, au poivre or blue cheese sauce	\$25
shrimp & grits creole sauce, red pepper grit cake, garlicky spinach	\$18
shepherd's pie bourginon sauce, roasted vegetables, roasted garlic mash potato	\$17
roasted root vegetable risotto roasted tomato, parmesan cheese	\$16
country meatloaf mashed potato, winter vegetables, mushroom ragout	\$17
roasted chicken breast, creamy "mac and cheese"	\$18