

Starters

Asparagus Bisque 8

With Lump Crab Meat

Colossal Shrimp Cocktail 12

Bloody Horseradish Sauce

U-10 Ocean Garden Shrimp

New Orleans Fried Scallops 12

Lobster Hollandaise

New Bedford, Massachusetts 10/20's

Pimento Cheese & Fried Green Tomatoes 8

Salads

The Bibb 8

Boston Bibb and Butternut Crunch Bibb Lettuce, Mandarin Oranges, Pears, Craisins, Toasted Hazelnuts, and Fried Goat Cheese

Citrus Vinaigrette

Our House Salad 7

Baby Greens, Radish, Carrot, Cucumber, Bleu Cheese, Grape Tomatoes, Candied Walnuts

Champagne Vinaigrette

Classic Caesar 7

With Reggiano Tuiles

Entrées

Greek Salad 12

Mixed baby greens, Kalamata Olives, Artichoke Hearts, Roasted Red Peppers, Tomatoes, Pepperoncini, and Feta Cheese with House Greek Vinaigrette

Add Chicken - 15

Add Shrimp - 17

Terrace Fried Chicken 19

Smashed Red Potatoes, Southern Green Beans

Country Gravy

Mt. Airy, GA

Homestyle Chicken Sandwich 11

Hormone-Free Chicken Breast Pounded and Lightly Breaded.

Finished with Shallot Mayonnaise, Cheddar Cheese, and Diced Pickles. Served with Steak Fries

Mt. Airy, GA

Montana Ranch Steak and Egg 29

8 oz Organic Filet

Crawfish, Leek, Bacon, and Smoked Gouda Pancakes

Poached Egg & Sautéed Spinach

Black Truffle Butter

Billings, Montana

Maple Leaf Duck Sandwich 14

*Seared Duck Breast on Toasted Baguette with Melted Camembert, Caramelized Onions, and Craisins.
Served with Sweet Potato Tater Tots.
Milford, IN*

Chicken Provençal 21

*Springer Mountain Farms Chicken
Capers, Tomatoes, Fresh Herbs, Roasted Baby Potatoes, and Baby Carrots
Mt. Airy, GA*

Wagyu Beef Burger 12.50

*Strube Ranch Wagyu Beef with Cheddar, Lettuce, Tomato, and Roasted Poblano Ketchup on a Brioche Bun.
Served with Steak Fries
Pittsburg, TX*

Pan Seared North Carolina Trout 20

*Vegetable Rice Pilaf, Tempura Haricot Verts
Pineapple Soy Beurre Blanc
Andrews, NC*

Maple-Horseradish Veal Chop 30

*Dauphinoise Potatoes, Sautéed Spinach, Fried Onions
Le Québécois
Canadian Grain Fed*

Catfish Po' Boy 12

*Salt and Pepper Catfish on a Toasted Hoagie with Shredded Iceberg, Tomato, Cajun Tartar Sauce, and Onion Relish.
Served with Sweet Potato Waffle Fries
Ayden, NC*

Eden Farm Pork Tenderloin 23

*Black-eyed Pea Succotash, Oven Roasted Baby Potatoes
Jalapeño Jam
100% Berkshire Pork
St. Center, Iowa*

Vegetarian Plate 12

*Selection of Fresh Vegetables with Dauphinoise Potatoes,
Tempura Hericort Vert, and Sautéed Baby Carrots and Asparagus*

Painted Hills Ribeye 28

*Sauce Bearnaise & Red Wine Herb Demi Glace
Charred Asparagus, Gaufrette Pommes
Fossil, Oregon*

Oven Roasted Salmon 23

*Herb-rubbed Norwegian Salmon
Bourbon Mustard Glaze
Steamed Asparagus and Baby Carrots
Norway*

*Operating Partner
Jacob Penick*

*Executive Chef
Thomas A. Kerns*

*Sous Chef
Patrick Davis*

This menu features all hormone-free, grain fed beef, pork, chicken, and veal