



Executive Chef

**DOMINIC SIMPSON**



Augusta Georgia



Open for Breakfast  
Served: 6:30AM to 10:30AM  
All Day Dining  
Served: 11:00AM to 5:00PM  
Open for Dinner  
Served: 5:00PM to close  
Live Music on Weekends

2110 Walton Way

Phone- 706-396-2620

**SMALL PLATES**

**FLITES & BITES**

Choice of 3 Flites of wine from the "Wines by the Glass" menu with 2 small plates \$25.00

**LOBSTER & DUMPLINGS**

Butter poached lobster and potato herb dumplings with an Americaine sauce \$10.95

**CORNMEAL CRUSTED CALAMARI**

Clignoté Frit Calamari tossed with fresh herbs and charred tomato salsa \$7.95

**CRAB CAKE**

Lump Crab meat, with a black-eyed pea salad and chili aioli \$8.95

**MINI BISON BURGER**

Range-Raised American Bison with pepper slaw \$4.95

**BABY MIXED GREENS SALAD**

Tossed organic greens and white balsamic herb dressing \$5.95

**BABY SPINACH SALAD**

Organic spinach with candied pecans, strawberries, goat cheese and strawberry ginger dressing \$6.95

**SOUTHERN WEDGE SALAD**

Apple wood smoked bacon, bleu cheese, tomatoes and herb buttermilk dressing \$6.95

**HEIRLOOM TOMATOES**

Sliced tomatoes with fresh basil, Extra-virgin olive oil, toasted pecans and aged balsamic reduction \$6.95

**ASSORTED ARTISAN CHEESE PLATE**

Served with fresh fruit and flat bread \$9.95

**VIDALIA ONION SOUP**

Oven roasted Vidalia onions finished in a chicken au jus and Swiss cheese crouton \$6.95

**ENTRÉES**

**VEAL MEAT LOAF**

Hearty favorite with celery mashed potatoes and tomato gravy \$16.95

**GRILLED SALMON**

Fresh salmon with creamy grits, mushroom salad and tomato fondue \$17.95

**GRILLED BISTRO STEAK**

Spinach gratin with garlic grits, frites and pepper steak sauce \$15.95

**PORK LOIN**

All natural mesquite-smoked pork loin with home-style Mac & Cheese and fresh greens \$17.95

**HERB ROASTED CHICKEN**

Slow roasted half-chicken with garlic mashed potatoes, green beans and au jus \$16.95

**LOCAL TROUT**

Pan-seared South Carolina Trout with a corn & crawfish succotash in a sweet corn sauce \$18.95

**NEW ORLEANS STYLE SHRIMP & GRITS**

Blackened jumbo shrimp with creamy grits and sautéed red & green bell peppers \$21.95

**ANGUS RIB EYE**

Twice grilled Certified Rib Eye with red wine sauce and roasted garlic mashed potatoes \$23.95

**SEARED SEA SCALLOPS**

Jumbo Sea Scallops with corn and spring onion risotto \$21.95

**THE BURGER**

100% Ground Angus Beef burger with lightly spiced frites \$8.95

**BLACKENED CHICKEN & PASTA**

Breast of chicken with penne pasta, broccoli, fresh tomato and herb butter \$12.95

**PRIME RIB**

Served with twice-baked potato and green beans \$20.95

ALL ENTRÉES INCLUDE A SMALL SALAD OR SORBET

**SIDES \$ 3.25**

Baked Potato Fully Loaded  
Grilled Asparagus

Baby Green Beans  
Collard Greens

Mashed Potatoes  
Horseradish Whipped Potatoes

..... 18% Gratuity added to Parties of 8 or More .....