



STARTERS

	OYSTERS	Raw – Cocktail Sauce, Mignonette, Lemon, Saltines	26
	ON THE HALF SHELL (6)	Broiled- Corn Butter, Cotija, Cilantro, Tajin Crema	28
CRAB CAKE	Remoulade, Arugula, Tomato Relish, Radish, Micro Greens		24
PEARSON FARM PEACHES & BURRATA	Arugula, Pistachio, Basil Oil, Grilled Ciabatta, Citrus Vinaigrette		19
CARAMEL PECAN MONKEY BREAD	Cinnamon Sugar, Milk Icing		14
BISCUITS & GRAVY	Housemade Biscuit, Andouille Gravy		13
TUNA TARTARE	Spicy Aioli, Capers, Cucumber, Avocado, Chives, Shallots, Rice Cracker		18
SCALLION HUSH PUPPIES	House-made Remoulade		12
FRIED GREEN TOMATOES	Stracciatella, Basil, Peppadew Pepper Jam, Roasted Garlic Balsamic Reduction		18
DISCO TOTS	Pimento Mornay, Bacon, Scallions		13

SALADS

MEDITERRANEAN	Romaine, Cucumber, Preserved Tomato, Feta, Artichoke, Pistachio, Lemon Tahini	15
HOUSE CAESAR	Romaine, Arugula, Butter Lettuce, Focaccia Croutons, Grated Grana Padano Cheese	15
TOMAHAWK CHOPPED	Romaine, Bacon, Cheddar, Preserved Tomato, Carrots, Radish, Croutons, Ranch	15

BOWLS

CRUNCHY THAI	Napa Cabbage, Rice, Carrot, Red Pepper, Sesame, Herbs, Peanut Dressing	14
SOUTHWESTERN	Romaine, Rice, Pickled Onion, Tomato, Corn, Black Beans, Tortilla Strips, Chipotle Ranch	16
TUNA “POKE”	Sesame Sushi Rice, Arugula, Avocado, Cilantro, Wakame, Pickled Onions, Ginger Dressing	26

Add a Protein to Any Salad or Bowl  
+ Chicken Breast 7 | + Shrimp 12 | + Tuna Tataki 12 | + Hanger Steak\* 14

SANDWICHES

MONTE CRISTO	Brioche French Toast, Nueskes Ham, Million Dollar Bacon, White Cheddar, Dijonnaise	26
THE BISCUIT SAMMIE	Over Easy Egg, Nueskes Bacon, Pepper Jam, White Cheddar, Garlic Aioli, Biscuit	18
BREAKFAST TACOS	Homemade Chorizo, Eggs, Peppers, Onions, Radish, Salsa Verde	19
CHICKEN SCHNITZEL	Duke’s, Vidalia Onion & Peach Compote, Arugula, Pepperjack, Brioche	19
BLACKENED REDFISH	Iceberg, Preserved Tomato Relish, Red Onion, House Remoulade, Brioche	26
THE CEASE & DESIST BURGER	Two Beef Patties, American, Dijonnaise, B&B Pickles, Iceberg, Brioche	22
+ Nueske’s Bacon, 5   + Fried Egg, 2		

ENTREES

SUMMER OMELET	Corn, Spinach, Tomato, Goat Cheese, Pimento Cream, Salad, Truffle New Potatoes	19
THE MAGNOLIA	Two Eggs Any Style, Grits, Homemade Turkey Sausage, Biscuit	18
EGGS BENEDICT	Ham, Spinach, Poached Eggs, Hollandaise, House Salad	23
KOREAN FRIED CHICKEN & WAFFLES	“Kimchi” Pickles, Sesame, Scallion, Maple-Ssamjang	24
SHRIMP & GRITS	Andouille, Tomato, Green Bell Pepper, Spinach, Mushroom	27
PANCAKES	Three Fluffy Griddled Pancakes, Chef’s Seasonal Topping, Maple Syrup	15

SIDES

LOGAN TURNPIKE GRITS	NUESKES BACON	5
BREAKFAST POTATOES	TURKEY SAUSAGE	
HOMEMADE BISCUIT	MAC-N-CHEESE	
TWO EGGS	FRIES or TOTS	

BRUNCH

THE PARTY BARREL



BUCKET OF FRIED CHICKEN

- WHOLE BIRD – 76
- HALF BARREL – 42
- SOLO PLATE – 24

Served with:  
Biscuits & Honey Butter  
Heirloom Grits  
Corn on the Cob  
Seasonal Sauces on the Side

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.  
\*THE FOLLOWING MAJOR FOOD ALLERGENS ARE USED AS INGREDIENTS: MILK, EGGS, FISH, SHELLFISH, TREE NUTS, WHEAT, SOYBEANS, SESAME, PEANUTS. PLEASE NOTIFY STAFF FOR MORE INFORMATION ABOUT THESE INGREDIENTS.