Casual Fine Dining • Historic Location

STARTERS

BUTTER BOARD V 12

Selection of flavored, farm butters: Sriracha Honey, Garlic/Rosemary, Sage/Thyme, and Cranberry, served with assorted breads

FRIED GREEN TOMATOES 8

With remoulade and bleu cheese

SALMON CAKES 12

Herb-panko crusted, served with wasabi tartar sauce

CANNON BALLS @ 10

Dates stuffed with cream cheese wrapped with crispy bacon

TALKING ROCK 'N ROLLS 10

Shrimp or chicken egg rolls (2) stuffed with kale, onion, celery, roasted corn, and cream cheese with southwest ranch, or sweet chili sauce

BRUSSELS BLOSSOMS ✓ @ 9

Crispy brussels sprouts, topped with coconut shavings and drizzled with spicy sweet chili sauce

PITMASTER NACHOS @ 13

Pork rind nachos with smoked, pulled pork, black beans, melted cheese, and pico de gallo

BUFFALO CHICKEN DIP 10

Served warm with pita chips, carrot, and celery sticks

SOUPS & SALADS

SOUP DU JOUR FRENCH ONION SOUP XX

Cup **6** Bowl **10** Cup **6** Bowl **10**

BIRDS & BEES SALAD ✓ 🖙 15

Spring mix with cucumber, strawberries, blueberries, blackberries, feta cheese, sunflower seeds, candied pecans, drizzled with honey

*Add chicken (+7)

HOUSE CAESAR ✓✓✓ ✓ © 12

Romaine lettuce tossed with Caesar dressing, parmesan cheese, and croutons

Add chicken (+7), salmon (+13), steak (+15) **or shrimp (+9)

SALMON SALAD * 🖙 17

Seared salmon over spinach with sundried tomatoes, onion, candied pecans, and parmesan cheese

MARKET BOWL V @ 16

Quinoa, roasted sweet potatoes, zucchini, brussels sprouts, asparagus, sauteed onions, garlic, dried cranberries, feta, and topped with toasted almonds *Add chicken (+7), salmon (+13), steak (+15) or shrimp (+9)

DOUBLE GRILLED SALAD * @ 18

Char-broiled half romaine lettuce with your choice of grilled steak or shrimp, and avocado, onion, tomatoes, and cheddar cheese

* Add both steak and shrimp +5

Dressings | Ranch, Bleu Cheese, Creamy Citrus, Balsamic Vinaigrette, Bacon Sundried Tomato Vinaigrette, Honey Sriracha Vinaigrette, Dijon Tarragon Vinaigrette

SANDWICHES Served with homemade potato chips

COCA-COLA PIG @ 15

Smoked, pulled pork butt, fried onions, pickle, and Coca-Cola BBQ sauce on a toasted brioche bun

SMOKEY REUBEN 17

Cured and smoked brisket with beer bacon kraut, Swiss cheese, and 1,000 island dressing on toasted rye

GONE FISHING @ 18

Tempura-fried mahi with blackened seasoning, wasabi tartar sauce, shaved Romaine, tomato, and melted Swiss cheese on brioche bun

CUBAN 17

Pulled pork, ham, provolone, mustard, and pickles on pressed French bread

BURGERS Served with french fries

THE INN * @ 16

8oz Angus beef, lettuce, tomato, pickle, onion, bacon, and white cheddar

BBQ HEAVEN ※ ⊕ 17

8oz Angus beef, arugula, caramelized onions, fried green tomato, bacon, Coca-Cola BBQ sauce

OLE BLEU ★ @ 17 | \7 13

8oz Angus beef, bleu cheese, marinated portabello, onion, and spinach

ENTRÉES

PICKENS CLASSIC 21

Marsala boneless chicken breast (grilled or fried) with garlic mashed potatoes and roasted brussels sprouts

DAWSON'S DUMPLINGS 16

Pulled chicken, celery, carrots, onions, and green beans with house-made biscuit dumplings

PECAN CRUSTED TROUT XX 24

Herb-crusted rainbow trout with chili pepper honey butter sauce, served with grilled vegetables and parmesan risotto

BLACK & GOLD * 37

Petite angus steak with tarragon hollandaise, served with roasted potatoes sprinkled with bleu cheese, and green beans with bacon

Surf and turf | *add shrimp* (+9)

BOXCAR FROM SAVANNAH 25

Sautéed shrimp, spinach, and tomatoes tossed in an herb-lemon butter sauce over linguine

DILL SALMON XX * @ 27

Seared salmon in a dill cream sauce, served with sautéed spinach, tomatoes, onions, and parmesan risotto

NOT YOUR GRANDMA'S MEATLOAF 22

Red wine demi sauce, mushrooms, and caramelized onions, served with garlic mashed potatoes and carrots

TUSCAN CHICKEN 20

Grilled chicken with penne pasta in a sundried tomato cream sauce with basil, mushrooms, and Parmesan cheese

Woodbridge Legacy Favorite V Vegetarian @ Gluten-free version available