

Appetizers

GENERAL PAUL'S WINGS crispy garlic chili soy chicken wings • house sweet & spicy sauce • sesame seeds • green onions • cilantro lime ranch • 9⁹⁵

CRISPY BRUSSEL SPROUTS flash fried brussels • bourbon maple glaze • chili powder • herbs • 8⁹⁵

CRAB CAKE lump crab cake • arugula • remoulade schmear • citrus vinaigrette • charred lemon • 13⁹⁵

GOUDA GRIT FRITTERS smoked gouda grits • flash-fried fritters • bacon-onion jam • citrus vinaigrette • mixed greens • chives • 8⁹⁵

FRIED GREEN TOMATO CAPRESE fried pickled green tomatoes • mozzarella pimento cheese • fresh basil • sun-dried tomato pesto • yellow heirloom tomato • balsamic reduction • 9⁹⁵

CHICKEN POTSTICKERS pan-seared handmade potstickers • spicy sesame sauce • chives • field mix greens • 10⁹⁵

Soups

FRENCH ONION SOUP aromatic beef pho broth • caramelized onions • toasted baguette • gruyere • cilantro • 5⁹⁵

CLAM CHOWDER creamy chowder with clams • leeks • potatoes • applewood smoked bacon • charred corn • oyster crackers • 7⁹⁵

Side Salads

CHOPPED SALAD chopped iceberg lettuce • yellow heirloom tomatoes • applewood smoked bacon • blue cheese dressing • cucumbers • red onions • panko gratin • 7⁹⁵

BOTANICAL SALAD mixed greens • cherry tomatoes • red onions • roasted corn • shaved parmesan • panko gratin • charred vidalia onion vinaigrette • 7⁹⁵

PEAR SALAD arugula • cardamom poached pears • red onions • cherry tomatoes • candied pecans • cranberries • goat cheese • balsamic vinaigrette • 7⁹⁵

Freshly Brewed
COFFEE 6oz • 3

Mains

SHRIMP & GRITS gulf shrimp • smoked gouda grits • blistered cherry tomatoes • charred corn • andouille sausage • okra crisps • creole sherry bisque • 24⁹⁵

SCALLOPS & GRITS pan-seared scallops • smoked gouda grits • blistered cherry tomatoes • charred corn • andouille sausage • okra crisps • creole sherry bisque • 27⁹⁵

BLACKENED TROUT blackened nc rainbow trout fillet • corn maque choux • crawfish tails • rosé bisque • arugula • citrus vinaigrette • charred lemon • 24⁹⁵

FISH & CHIPS house beer battered cod fillets • tartar sauce • charred lemon • served with green goddess coleslaw & herb seasoned fries • 20⁹⁵

CHIMICHURRI CHICKEN HASH chicken sausage • smashed fingerling potatoes • caramelized onions • blistered cherry tomatoes • brussel sprouts • poached egg • chimichurri sauce • lime • chives • 14⁹⁵

CAJUN HASH andouille sausage • smashed fingerling potatoes • holy trinity • blistered cherry tomatoes • brussel sprouts • poached egg • cajun hollandaise • chives • 15⁹⁵

AVOCADO TOAST chunky avocado • roasted corn • red onions • cherry tomatoes • red wine vinaigrette • toasted country-style bread • smashed fingerling potatoes • house mixed greens • micro cilantro • 14⁹⁵ [add poached egg for 1⁹⁵]

CHICKEN & WAFFLES buttermilk fried chicken wings • fresh belgium waffles • honey hot sauce drizzle • seasonal fruit • 18⁹⁵

BRUNCH PLATTER*

Includes (no subs):

• Two Eggs Your Way

• Smashed Fingerling Potatoes

• Choice of Meat: Thick Cut Bacon, Chicken Sausage Or Andouille Sausage

• Choice of Bread: Buttermilk Biscuit, Toasted English Muffin, Brioche Toast, or Wheat Toast • 11⁹⁵

À LA CARTE

• Smashed Fingerling Potatoes • 4⁹⁵
• Buttermilk Biscuit & Chicken Sausage Gravy • chives • 3⁹⁵

• Thick Cut Bacon • 4⁹⁵
• Chicken Sausage • 4⁹⁵
• Andouille Sausage • 4⁹⁵
• 2 Eggs Your Way* • 3⁹⁵
• Corn Maque Choux • 4⁹⁵
• Additional Gravy • 1⁹⁵
• Smoked Gouda Grits • 4⁹⁵
• Herb Seasoned Fries • 4⁹⁵
• Brioche or Wheat Toast • 1⁹⁵
• Buttermilk Biscuit • 1⁹⁵
• Toasted English Muffin • 1⁹⁵

** side substitutions +2

Entrée Salads

GRILLED SHRIMP SALAD grilled shrimp • mixed greens & arugula • avocado • red onions • cherry tomatoes • cucumbers • carrots • charred corn • cornbread crumble • basil honey vinaigrette • 14⁹⁵

CHICKEN PEANUT SALAD shredded chicken • carrots • red onions • chopped iceberg • mixed greens • cilantro • crispy wontons • toasted almonds • peanut vinaigrette • 14⁹⁵

Handhelds

All handhelds are served with herb seasoned fries.

THE DOUBLE DISTRICT* two-quarter lb duck fat infused beef patties • tillamook cheddar • applewood smoked bacon • sliced red onions • b & b pickles • roasted garlic aioli • toasted brioche bun • 14⁹⁵

ATLANTA HOT CHICKEN SANDWICH country fried chicken breast • garlic chili soy • green goddess cole slaw • b & b pickles • garlic aioli • 12⁹⁵

PD B.L.T toasted brioche bun • applewood smoked bacon • tomatoes • mixed greens • garlic aioli • b & b pickles • 12⁹⁵

SMOKED SALMON BENEDICT* cold smoked atlantic salmon • fried capers • red onions • toasted english muffin • poached eggs • hollandaise sauce • chives • smashed fingerling potatoes • house mixed greens • 17⁹⁵

CRAB CAKE BENEDICT two lump crab cakes • toasted english muffin • poached eggs • hollandaise sauce • chives • smashed fingerling potatoes • house mixed greens • 18⁹⁵

PROSCIUTTO BENEDICT* thinly sliced cured italian ham • toasted english muffin • poached eggs • hollandaise sauce • chives • smashed fingerling potatoes • house mixed greens • 16⁹⁵

COUNTRY FRIED CHICKEN BISCUIT buttermilk fried chicken breast on a homemade buttermilk biscuit • poached egg • chicken sausage gravy • smashed fingerling potatoes • chives • house mixed greens • 15⁹⁵

BANANA FOSTERS

[Choice of Belgium Waffle, Buttermilk Pancakes Or French Toast] fosters sauce • fresh banana slices • french vanilla whipped cream • candied pecans • 9⁹⁵

CINNAMON TOAST CRUNCH

[Choice of Belgium Waffle, Buttermilk Pancakes Or French Toast] cream cheese glaze • cinnamon toast crumble • cinnamon whipped cream • 9⁹⁵

STRAWBERRY NUTELLA

[Choice of Belgium Waffle, Buttermilk Pancakes Or French Toast] Nutella sauce • fresh strawberries • french vanilla whipped cream • 9⁹⁵

MEXICO ALTURA Hailing from Finca Nueva Linda, a specialty-coffee estate located in the Sierra Madre mountains of southern Mexico, in the state of Chiapas. Provides a smooth, citric-cocoa flavor with an herbal aftertaste; roasted at dark roast level.

*ITEMS SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6+.
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.