For the Table

Angel Eggs *19*
Blackened Shrimp, Red Pepper Jelly, Candied Bacon

New Orleans Shrimp 25
Andouille Cream Sauce, Blackened, Pepper Jelly

Fried Pimento Cheese Sandwiches *19*
Lightly Panko Breaded, Pimento Cheese, Red Pepper Jelly

Lamb Chops 26
Lightly Blackened, Chimichurri

Artichoke Mushrooms *23*
Artichoke Hearts, Parmesan Cheese, Buttery Burgundy Wine Reduction

Fried Green Tomatoes *23*
Gently Breaded and Deep Fried, Crab Meat, Cajun Aioli, Feta Cheese, Scallions, Tomatoes

Soup **She Crab** *Creamy & Bold* *11*

Salads

Traditional or Chopped Wedge *15*
Iceberg, Tomatoes, Red Onions, Bacon, Bleu Cheese Dressing and Crumbles

Classic Caesar *13*
Romaine Mix, Parmesan Cheese, Croutons, Caesar Dressing

Bread Available Upon Request.

Chicken And Chops From The Farm

We Only Use Springer Mountain Farms Chicken

Bertha's Fried Chicken *39*
Breaded and Fried, Garlic Demi-Glace Smashed Potatoes, Sautéed Bacon Green Beans

Soy & Ginger Glazed Chicken *39*
Sautéed Bacon Green Beans and Roasted Potatoes

Chicken & Waffles *39*
Our Legendary Bertha's Fried Chicken, Bourbon Maple Syrup,
Belgian Waffle, Bourbon Maple Brussels Sprouts

Blackened Lamb Chops *57*
Chimichurri Sauce, Sautéed Bacon Green Beans and Roasted Potatoes

PLEASE LET US KNOW IF YOU HAVE ANY SPECIFIC DIETARY NEEDS
ALL ITEMS MAY CONTAIN TRACES OF GLUTEN AS WE USE CHICKEN STOCK

Prime Steaks

***Rare**-Cool Red Center, **Medium Rare**-Warm Red Center, **Medium**-Pink Warm Center, **Medium Well**-Slight Pink Center*

The Ribeye ***67***
16 oz Prime & Highly Marbled Beef,
Whipped Herb Tallow

Signature Filet ***65***
10 oz Beef Tenderloin,
Whipped Herb Tallow

Petite Filet *(Pre-Sliced)* ***45***
5 oz Beef Tenderloin,
Whipped Herb Tallow

Benton's Bacon Wrapped Signature Filet ***69***
Beef Tenderloin, Bourbon Maple Glaze,
Whipped Herb Tallow

Black & Bleu Filet ***69***
Blackened Signature Filet,
Bleu Cheese Sauce

Bourbon Maple Bacon Glazed Ribeye 69
16 oz Prime & Highly Marbled Beef,
Bourbon Maple Syrup, Whipped Herb Tallow

Pairings *9*

Make It A Share Plate (add $5)

Bourbon Maple Brussels Sprouts, Garlic Demi-Glace Smashed Potatoes, Sautéed Asparagus, Sautéed Bacon Green Beans, Smoked Gouda Cheese Grits, House Vegetables, Sweet Potato Casserole

From the Sea

All Seafood is Subject to Availability

Sherry Butter Seared Scallops ***55***
Beurre Rouge (Red Wine Butter), Parmesan Risotto, Sautéed Asparagus

Chilean Seabass ***55***
Gently Seared, Vin Blanc (White Wine Butter), Parmesan Risotto, Sautéed Asparagus

Shrimp And Redfish & Grits ***47***
Cajun Style, Blackened Shrimp, Andouille Cream Sauce, Smoked Gouda Cheese Grits

Grouper Imperial ***47***
Pan Seared, Crab Meat, Vin Blanc (White Wine Butter), Smoked Gouda Cheese Grits, House Vegetables

Faroe Island Salmon ***49***
Garlic Dill Butter, Smoked Gouda Cheese Grits, Bourbon Maple Brussels Sprouts

ALL STEAKS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.