

Fresh Oysters & Shrimp Market Price *Subject To Availability*
½ Dozen Each, Cocktail Sauce, Mignonette, Raw Horseradish

For the Table

Angel Eggs 19

Blackened Shrimp, Pure Maple Candied Bacon

Lobster Ravioli 23

Vodka Cream Sauce, Parmesan Cheese

Lollipop Lamb Chops 25

Blackened and Black Bourbon Glazed

Fried Pimento Cheese Sandwiches 19

Knotts Famous Pimento Cheese, Roasted Red Pepper Jelly

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, Celery, Tomatoes

Soup

She Crab 11 Creamy & Bold

Salads

Traditional or Chopped Wedge 15

Iceberg, Tomatoes, Red Onions, Bacon, Roquefort 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 Tenders, Garlic Demi-Glace Smashed Potatoes, Sautéed Bacon Green Beans

Bourbon Maple Glazed Chicken 39

Blend of Roasted Red Potatoes and Bacon Green Beans

Chicken & Waffles 39

*Our Legendary Bertha's Free Range Fried Chicken, Belgian Waffle,
Bourbon Maple Bacon Syrup, Bourbon Maple Bacon Brussels Sprouts*

16 oz Broiled Pork Tomahawk Chop 59

Black Bourbon Glazed, Whipped Herb Tallow,

Lollipop Lamb Chops 57

Blackened and Black Bourbon Glazed,

Sweet Potato Casserole

Blend of Roasted Red Potatoes and Bacon Green Beans

PLEASE LET US KNOW IF YOU HAVE ANY SPECIFIC DIETARY NEEDS

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*

Prime New York Strip 59

Pre-Sliced, Black Bourbon Glazed, Whipped Herb Tallow

Pairings 7

*Garlic Demi-Glace Smashed Potatoes, Asparagus, Bourbon Maple Bacon Brussels Sprouts,
Grilled Red Tomatoes, Seasoned Bacon Green Beans, Smoked Gouda Cheese Grits,
Sweet Potato Casserole, House Vegetables, Creamed Spinach, Roasted Red Potatoes*

Sauces and Glazes 5

*Blackened, Andouille Cream, Bleu Cheese Crumble,
Black Bourbon Glaze, Blackberry Whiskey Glaze, Maple Bourbon Glaze*

Add a share plate of Sauté Mushrooms 11

From the Sea

All Seafood is Subject to Availability

Diver Scallops 55

Brown Sherry Garlic Butter and Basil, Parmesan Risotto, House Vegetables

Shrimp And Redfish & Grits 47

Cajun Style, Blackened Shrimp, Andouille Cream Sauce, Smoked Gouda Cheese Grits

Grouper Imperial 47

Pan Seared, Crab Meat, Lemon Vin Blanc, Smoked Gouda Cheese Grits, House Vegetables

Chilean Seabass 55

Sherry Seared, Lemon Beurre Blanc, Parmesan Risotto, Sautéed Asparagus

Soy & Ginger Glazed Salmon 45

Smoked Gouda Cheese Grits, Bourbon Maple Bacon 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.