

For the Table

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

Angel Eggs 19

Blackened Shrimp, Pure Maple Candied Bacon

Lobster Ravioli 22

Vodka Cream Sauce, Parmesan Cheese

Lollipop Lamb Chops 23

Blackened and Black Bourbon Glazed

Fried Pimento Cheese Sandwiches 19

House Made Pimento Cheese, Roasted Red Pepper Jelly

Artichoke Mushrooms 21

Artichoke Hearts, Parmesan Cheese, Buttery Burgundy Wine Reduction

Fried Green Tomatoes 21

Gently Breaded and Deep Fried, Crab Meat, Cajun Aioli, Feta Cheese, Celery, Tomatoes

Soup She Crab 10 Creamy & Bold

Salads

Traditional or Chopped Wedge 14

Iceberg, Tomatoes, Red Onions, Bacon, Bleu Cheese Dressing and Crumbles

Classic Caesar 12

Romaine Mix, Parmesan Cheese, Croutons, Caesar Dressing

Bread available upon request.

From the Farm

We Only Use Springer Mountain Farms Chicken

Bertha's Fried Chicken 39

Breaded and Fried Tenders, Garlic Smashed Potatoes, Sautéed Bacon Green Beans

Bourbon Chicken 39

*Grilled, Bourbon Maple Bacon Glazed,
Garlic Smashed Potatoes, Seasoned 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*

PLEASE LET US KNOW IF YOU HAVE ANY SPECIFIC DIETARY NEEDS

Prime Steaks & Chops

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

The Ribeye 67

*16 oz. Highly Marbled Beef, Whipped Herb Tallow
Bourbon Maple Bacon Brussels*

Signature Filet 63

*8 oz. Beef Tenderloin, Creamed Spinach
Oscar Style Offered 69*

Sauces and Glazes 4

*Béarnaise, Andouille Cream, Bleu Cheese Crumbles,
Black Bourbon Glaze, Blackberry Whiskey Glaze, Maple Bourbon Glaze
Add a side of Sauté Mushrooms 11*

Oven Roasted Chop 53

*Black Bourbon Glazed, Whipped Herb Tallow
Sweet Potato Casserole*

Lamb Chop 57

*Blackened, Black Bourbon Glazed
Blend of Roasted Red Potatoes and Bacon Green Beans*

From the Sea

All Seafood is Subject to Availability

Diver Scallops 53

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

Red Fish & Grits 45

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

Grouper Imperial 45

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

Chilean Seabass 53

Sherry Seared, Lemon Beurre Blanc, Parmesan Risotto, Asparagus

Bourbon Maple Glazed Salmon 43

Smoked Gouda Cheese Grits, Bourbon Maple Bacon Brussels Sprouts

Macadamia Encrusted Mahi Mahi 53

Lemon Vin Blanc, Parmesan Risotto, Black Bourbon Glazed Carrots

à la carte 11

*Asparagus, Bourbon Maple Bacon Brussels Sprouts, Grilled Red Tomatoes,
Seasoned Bacon Green Beans, Smoked Gouda Cheese Grits, Sautéed Mushrooms,
Garlic Smashed Potatoes, Seasonal Vegetables, Creamed Spinach, Roasted Red Potatoes*

Interchanging with your paired suggestive sides always welcome.

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.