

# 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*

**New Orleans Shrimp 21**

*Cajun And Blackened Shrimp, Black Bourbon Sauce*

**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 Glazed--Blackberry Whiskey*

## **Add a side of Sauté Mushrooms 11**

## **Oven Roasted Tomahawk Chop 57**

*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*

## **Seafood Ravioli 43**

*Vodka Cream Sauce, Shrimp and Crab Meat*

# 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.