



Chef Mike Fuller | Summer Lunch Menu

### STARTERS

- Crispy homemade pimento cheese fritters w/bacon jam and comeback sauce \$12
- Blackened shrimp in bbq beer butter w/toasted soppin' bread \$18
- Corn Flour Fried Green Tomatoes, remoulade sauce, crumbled goat cheese \$12
- Roasted Alabama oysters w/smoked andouille, spinach and gruyere \$18
- Benton's belly, shaved brussels, bulgogi bbq \$15

### SALADS & SOUPS

- Little gem Caesar, focaccia croutons, shaved Romano \$12
- Chopped salad, gem lettuce, heirloom cherry tomato, cucumber, heart of palm, kalamata olives, marcona almond, feta, red onion, roasted shallot vinaigrette \$18
- Bay of Fundy Salmon salad, shaved carrot, cabbage, pineapple, spinach, toasted sesame, ginger vinaigrette \$24
- Picked chicken salad, artisan greens, jicama, carrots, corn, tomato, queso fresco, cilantro-lime vinnaigrette \$21
- Manhattan steak\* salad, bibb wedge, crumbled blue cheese, heirloom tomato, bentons belly lardons \$24
- French onion soup, bone broth, toasted Gruyere \$17
- Daily soup \$10

### SANDWICHES

- Served with house cut frites or side salad
- Mac's Twin Patty Burger\*, melty cheese, lettuce, tomato, house made pickle \$19
- Extra Crispy Chicken, bibb lettuce, tomato, special sauce, toasted bun \$19
- Smoked turkey, bacon, avocado, sprouts, lettuce, tomato, Dukes mayo, wheat berry toast \$19
- Blackened Grouper Sandwich, tartar, grilled brioche, bibb lettuce, tomato, red onion \$26

### PLATES

- Fish and chips, old bay beer batter, malt vinegar, caper tartar \$22
- Jumbo Lump Crab Cake, arugula, tomato, heart of palm salad, mustard aioli \$29
- Mineral Bluff Trout, Summer Succotash, carolina rice, crispy okra \$27
- Bay of Fundy Salmon\*, sesame stirfry vegetables, gochujang-orange glaze \$29
- 12oz Chopsteak\*, whipped potato, onion jus \$25
- 6oz Filet Mignon\*, whipped potato & asparagus \$38
- 8oz Ribeye\*, whipped potato & asparagus \$34

### SIDES

- Smoked Gruyere elbow mac & cheese \$12
- Roasted jumbo asparagus, shallot, evoo, seasalt \$9
- Parmesan and chive pommes frites \$9
- crispy brussels sprouts & cauliflower, onion gastrique \$9

CONSUMER ADVISORY: \* THESE ITEMS MAY BE COOKED TO ORDER OR SERVED RAW OR UNDER COOKED. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

### LUNCH COCKTAILS

#### PINEAPPLE DREAMS

Pineapple Infused Vodka | Amarena Cherry 14

#### SMOKED OLD FASHIONED

Highest Double Rye | House Made Simple | Orange Bitters | Brandied Cherry | Flamed Orange | Smoked Glass 14

#### THE MAC

Mac's Seasonal margarita featuring our barrel select reserve El Tequileno Reposado Tequila 17

*\*Prices on our menu reflect our CASH price.  
Our regular price includes a 3.5 % Non-Cash adjustment.  
We offer savings when you pay with cash.\**