

Appetizers

FARMHOUSE FRESH CUT ONION RINGS 10

Hand sliced onions lightly breaded & fried to a crispy golden brown

*BACON WRAPPED SCALLOPS 18

Three scallops wrapped in bacon drizzled with balsamic reduction

GF *CHILLED SHRIMP COCKTAIL 16

Six shrimp served with house made cocktail sauce

*AHI TUNA 15

Sesame crusted & seared, served with wasabi, pickled ginger & soy sauce

CRISPY FRIED CALAMARI 15

Served with marinara and house made cocktail sauce

*FRIED OYSTERS 15

Served with house made cocktail sauce

CRAB CAKE 17

Our house made crab cake served with house made remoulade

SWEET POTATO FRIES 10

Drizzled with honey cinnamon sauce

Soups & Salads

SALAD DRESSINGS: HONEY MUSTARD, RANCH, BLEU CHEESE, BALSAMIC VINAIGRETTE, ITALIAN, THOUSAND ISLAND, POPPY SEED, FRENCH, CAESAR, OIL & VINEGAR

GF HOUSE SALAD 7

Mixed greens served with grape tomatoes, cucumbers & shredded carrots

CAESAR SALAD 7

Served with classic caesar dressing, shredded parmesan & house made croutons

GF TRADITIONAL WEDGE 10

Iceberg lettuce, bleu cheese crumbles, bacon, grape tomatoes & bleu cheese dressing

SOUP DU JOUR 8

Ask your server for our soup of the day

SALAD ENHANCEMENTS

Grilled Chicken 8, Grilled Shrimp 14, Shaved Ribeye 12, Crab Cake 17, Ahi Tuna 15

GF Items indicated GF (gluten free) are not prepared in a gluten free kitchen and could be cross contaminated with gluten during preparation.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Steaks

ALL STEAKS ARE CERTIFIED ANGUS BEEF, HAND-CUT, & AGED A MINIMUM OF 21 DAYS.
SERVED WITH CHOICE OF TWO SIDES.

GF *6 OZ FILET MIGNON 41

GF *10 OZ SIRLOIN 28

GF *14 OZ RIBEYE 42

RARE - COOL RED CENTER MEDIUM RARE - WARM RED CENTER MEDIUM - WARM PINK CENTER
MEDIUM WELL - HOT PINK CENTER WELL - HOT BROWN CENTER EXTRA WELL - NO JUICES

Prime Rib

SLOW ROASTED TO MEDIUM RARE AND CARVED. SERVED WITH CHOICE OF TWO SIDES, AU JUS, AND HORSEY MAYO SAUCE OR HORSERADISH
(SERVED WHILE AVAILABLE)

GF *KING CUT PRIME RIB - 14 OUNCES 45

GF *QUEEN CUT PRIME RIB - 10 OUNCES 40

Enhancements

GF OSCAR 15

CRAB CAKE 17

GF BEARNAISE SAUCE 5

GF BLEU CHEESE CRUMBLES 5

GF CARAMELIZED ONIONS 5

GF SAUTÉED MUSHROOMS 5

GF CRAB MEAT 15

GF (5) GRILLED SHRIMP 14

Chicken & Chops

SERVED WITH CHOICE OF TWO SIDES.

GF HERB CHICKEN 24

Two grilled chicken breasts marinated in a rosemary garlic blend, topped with bruschetta and balsamic reduction

CHICKEN FRIED CHICKEN 24

Two fried chicken breasts topped with white pepper gravy

*PORK CHOP 25

Two boneless pork chops topped with your choice of bourbon glaze or white pepper gravy

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Pasta & Grains

GF SHRIMP AND GRITS 27

Andouille sausage & shrimp with a cajun cream sauce over stone ground grits

VEGETARIAN FETTUCCINE 22

Squash, zucchini, red peppers, mushrooms & onions sautéed in your choice of alfredo or marinara sauce served over fettuccine

CHICKEN PARMESAN 24

Fried chicken topped with mozzarella over fettuccine with marinara sauce

CAJUN CHICKEN ALFREDO 24

Sliced grilled chicken served with a cajun inspired cream alfredo sauce over fettuccine

Seafood

SERVED WITH CHOICE OF TWO SIDES.

FARMHOUSE CRAB CAKE DINNER 35

Two house made jumbo lump crab cakes served with remoulade

***BOURBON GLAZED SALMON 27**

Topped with a bourbon glaze

GF RAINBOW TROUT 27

Pan seared North Carolina rainbow trout topped with a brown butter caper sauce

Sides

GF MASHED POTATOES 5

GF BAKED POTATO 5

SWEET POTATO FRIES 5

FRENCH FRIES 5

GRILLED ASPARAGUS 5

GF ROASTED CARROTS 5

CHEF'S SIDE OF THE DAY 5

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