

# Appetizers

## FARMHOUSE FRESH CUT ONION RINGS 9

*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 14

*Served with house made cocktail sauce*

## \*AHI TUNA 15

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

## CRISPY FRIED CALAMARI 14

*Served with your choice of cocktail or marinara sauce*

## \*FRIED OYSTERS 14

*Served with house made cocktail sauce*

## CRAB CAKE 15

*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 9

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

## SOUP DU JOUR 6

*Ask your server for our soup of the day*

## SALAD ENHANCEMENTS

*Grilled Chicken 8, Grilled Shrimp 10, Shaved Ribeye 12, Crab Cake 15, Ahi Tuna 12*

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 37

GF \*10 OZ SIRLOIN 28

GF \*14 OZ RIBEYE 38

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 39

GF \*QUEEN CUT PRIME RIB - 10 OUNCES 34

# Enhancements

GF OSCAR 13

CRAB CAKE 15

GF BEARNAISE SAUCE 3

GF BLEU CHEESE CRUMBLES 4

GF CARAMELIZED ONIONS 4

GF SAUTÉED MUSHROOMS 5

GF CRAB MEAT 13

GF (5) GRILLED SHRIMP 10

# Chicken & Chops

SERVED WITH CHOICE OF TWO SIDES.

GF HERB CHICKEN 22

*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

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**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**

*Grilled chicken served with a cajun inspired cream alfredo sauce over fettuccine*

# Seafood

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SERVED WITH CHOICE OF TWO SIDES.

**FARMHOUSE CRAB CAKE DINNER 32**

*Two house made jumbo lump crab cakes served with remoulade*

**\*BOURBON GLAZED SALMON 27**

*Topped with a bourbon glaze and candied pecans*

**GF RAINBOW TROUT 27**

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

# Sides

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**GF MASHED POTATOES 5**

**GF BAKED POTATO 5**

**SWEET POTATO FRIES 5**

**FRENCH FRIES 5**

**GRILLED ASPARAGUS 5**

**GF BACON GARLIC GREEN BEANS 5**

**GF ROASTED CARROTS 5**

**CHEF'S SIDE OF THE DAY 5**

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