

APPETIZERS

(GF) SHE CRAB SOUP topped with crab meat and balsamic reduction

cup \$9 cal 230 bowl \$13 cal 390

SOUP DU JOUR chef crafted

cup \$8 Bowl \$12

CALAMARI sweet chili, marinara sauce, lemon \$15

FRIED COCONUT SHRIMP (8) served with boom boom sauce \$15

(V) FRIED GREEN TOMATOES (4) pimento cheese, balsamic reduction \$12

(GF) SMOKED CHICKEN WINGS (8) choice of sauce: buffalo, sweet chili, teriyaki, BBQ, celery and carrot \$16

(V) MARGARITA FLATBREAD fresh mozzarella, tomato, basil, balsamic reduction \$12

PEPPERONI FLATBREAD pepperoni, mozzarella & provolone mix \$13

BBQ CHICKEN FLATBRAD boursin cheese, caramelized onions, bacon, bbq \$16

CHARCUTERIE BOARD assorted cured meats, artisan cheese, fig jam, pickled vegetables, candied pecans \$24

(V)BRUSSEL SPROUTS tossed with sweet chili sauce, and cashews \$12

CRABCAKES (4oz) mesclun mix, pineapple & mango salsa, fig balsamic glaze \$18 cal 420



SANDWICHES

SERVED WITH FRIES OR HOUSE CHIPS

MARRIOTT BURGER(7oz) * choice of cheese, lettuce, tomato, red onions \$17

BACON JAM BURGER (7oz) * cheddar cheese, lettuce, tomato, bacon jam topped with onion rings \$18

CRISPY FISH SANDWICH fried cod, lettuce, tomato, tartar sauce \$17

CHICKEN SANDWICH choice of fried or grilled, provolone, lettuce, tomato, cilantro garlic aioli \$16

ULTIMATE CLUB oven roasted turkey, smoked ham, crispy bacon, swiss cheese, lettuce, tomato, dijon mayo \$17 cal 720

SHORT RIB TACO'S \$17 (V)PORTOBELLO TACO'S \$15

pico de gallo, lettuce, chipotle cream (GF) upon request

SALADS

(V,GF) HC SALAD mesclun mix, tomatoes, cucumbers, carrots, red onions, house made lemon vinaigrette \$11

CAESAR SALAD romaine, parmesan cheese, garlic croutons \$14

(V)FARMER SALAD mesclun mix, roasted red and golden beets, sunflower seeds, goat cheese, dried cranberries, raspberry vinaigrette \$15 cal 625

COBB SALAD romaine, tomatoes, cucumbers, carrots, red onions, boiled egg, bacon, chicken, avocado, blue cheese crumbles, ranch dressing \$16 cal 670

All Salads can add protein for additional charge *

Add (5oz)chicken \$9 (5)shrimp \$12 (5oz)salmon* \$14

FEATURES

(GF) GRILLED FLANK STEAK*(8oz) chimichurri sauce, fingerling potatoes, mushrooms, caramelized onions, broccolini \$38

(GF) SHRIMP & GRITS stone ground grits, sautéed peppers, roasted tomato, tasso pork cream \$28

SHRIMP PENNE A LA VODKA cream vodka sauce, shaved parmesan cheese \$28

BLACKENED SALMON* linguine, broccolini, roasted red peppers, alfredo sauce \$32 cal 1130

SEARED CHICKEN charred broccolini, mashed potato, pan gravy \$28

SMOKED PORK BELLY cheddar grits, braised collard greens topped with pepper jam \$26

(V) HARVEST BOWL quinoa & rice blend, cremini mushrooms, roasted butternut squash, beats, corn, toasted cashew drizzle with honey lemon vinaigrette \$22 cal 690 add protein *

DESSERTS

CAKE OF THE DAY chef inspired assorted cakes \$11

RICOTTA CHEESECAKE mixed berry garnish \$11

(GF) BOWL OF ICE CREAM vanilla, chocolate, seasonal sorbets \$9

(GF) CRÈME BRULEE house made \$11

V-Vegetarian GF- Gluten Free