



## Appetizers

**French Onion Soup** \$7  
caramelized onions, beef broth, topped with melted gruyere

**Thai Peanut Calamari** \$12  
calamari fillet strips, wasabi aioli, peanut sauce

**Low Country Crab Dip** \$15  
jumbo lump crab, warmed with a rich blend of parmesan and monterey jack cheeses

**New Orleans Style Shrimp** \$12  
cajun beurre blanc, baguette

**Fried Oysters** \$12  
sweet and sour slaw, fish camp tarter sauce

**Brasstown Medallions** \$12  
NC beef, grand marnier sauce

**Ahi Tuna** \$12  
poke tuna, ponzu, wasabi aioli, mango seaweed salad

**Baked Pimento Cheese** \$9  
tomato jam, crispy ham, baguette

**Goat Cheese & Roasted Garlic** \$11  
grilled pita, tomato chutney

**Sauteed PEI Mussels** \$12  
roasted tomatoes, garlic, herbs, white wine

**Charcuterie & Cheese Board** \$14  
daily selection of cured meat and cheese

**Sauteed Ricotta Dumplings** \$9  
ricotta, pancetta, green apple, blue cheese cream, scallion

**Lump Crab Cake** \$13  
toasted pecan remoulade

**Shrimp Cocktail** \$12  
house made horseradish cocktail sauce

**Grilled Sausages** \$12  
andouille, chorizo, hot italian

## Salads

**The Classic** \$6  
crisp romaine, sourdough croutons, shredded parmesan

**Chopped Salad** \$7

romaine, hard boiled eggs, bacon, cucumbers, tomatoes, croutons, champagne vinaigrette

**The Wedgie \$7**

applewood smoked bacon, red onion, Maytag blue cheese

**G's House \$7**

mixed greens, goat cheese, apple, caramelized onions, candied walnuts, balsamic vinaigrette

## Entrées

**Blackened Heart of Ribeye \$32**

fingerling potatoes, herb blue cheese butter

**Sauteed Salmon \$28**

sustainably farmed Verlasso salmon, crab parmesan risotto, chipotle mango glaze

**Filet Mignon- 9 oz. \$39**

roasted mushroom demi glace, mashed potatoes

**Filet Mignon- 6 oz. \$34**

roasted mushroom demi glace, mashed potatoes

**Just for the Halibut \$34**

lump crab, roasted red peppers, spinach, potato cake, sun dried tomato beurre blanc

**Maryland Lump Crab Cakes \$25**

two jumbo lump cakes, pan sautéed, toasted pecan remoulade

**Prime Bone-In KC Strip \$39**

mashed potatoes, au poivre sauce

**Rack of Lamb \$35**

crusted with whole grain mustard, mashed potatoes, demi glace

**Shrimp & Grits \$23**

shrimp, crab, andouille sausage, cajun beurre blanc

**Seared Tuna \$32**

sashimi grade, ginger glaze, thai peanut slaw, sesame rice cake

**Springer Mountain Farms Chicken \$21**

ricotta dumplings, baby carrots, mushrooms, pancetta, lemon basil pan sauce

**Shrimp and Lobster Linguini \$28**

roasted grape tomatoes, parmesan cream

**Heritage Farms Pork Chop \$28**

sweet potato, collard greens, bourbon black cherry marmalade

**Braised Beef Short Rib \$24**

mashed potatoes port wine reduction sauce

**Lobster Tails \$45**

two cold water tails, mashed potatoes

**Fresh Catch of the Day \$**

market price

## Sweet Treats

**Mom's New York Cheesecake \$8**

The one you've heard about, smooth and silky with a crunchy graham cracker crust - crafted with love by Joan Dressler

**Crème Brûlée \$7**

Rich vanilla custard with a golden sugar shell made in a classic English tradition

**Apple Crisp** \$7

Sweet cinnamon apples with crispy butter crumb topping and vanilla ice cream drizzled with caramel

**Mom's Carrot Cake** \$7

Mom is at it again!! Freshly grated carrots, Awesome cream cheese frosting

**Mom's Apple Cake** \$8

caramel, ice cream

**Chocolate Cake** \$7

chocolate cake, chocolate lava, vanilla ice cream

**Key Lime Pie** \$7

**Sides**

Sauteed Mushrooms

Brussel Sprouts with Bacon

Blackened Green Beans

Mac & Cheese

Crispy Large Onion Rings