



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