



APPETIZERS

Georgia White Shrimp	10
Wrapped in Maple Black Pepper Cured Bacon, Tabasco Cheddar Grits and Coffee BBQ Glaze	
Crab Cake	12
Roasted Garlic Bruschetta, Baby Watercress Salad, Chipotle Mango Beurre	
Green Tomato	9
Crisp fried and stacked with Warm Goat Cheese, Vidalia Peach Chutney	
Artisan Meats and Cheeses	12
Locally hand-produced sausages and cheeses with house pickled veggies	



SALADS

Mixed Local Greens	9
Tossed with Thin Beans, Grape Tomato, Bermuda Onion, Toasted Corn Nuts, Strawberry White Balsamic Vinaigrette	
Grilled Baby Romaine	9
Shaved Country Ham, Herbed Goat Cheese, Oven Roasted Tomato, Red Onion Molasses Mustard Vinaigrette	
Sidney's BLT	9
Shaved Iceberg and Arugula, White Cheddar Hoop Cheese, Smoked Pork Belly, Vine Ripe Tomatoes, Roasted Garlic Buttermilk Herb Dressing	



ENTREES

Pan Roasted Tile Fish	28
Grilled Local Vegetables, Truffled Potato Puree, Cane Vinegar and Orange Vinaigrette	
Duck Breast*	24
Sorghum rendered, served with a crispy Tasso Chèvre Goat Cheese Polenta, topped with Caramelized Pear, Shiitake Mushrooms, Baby Arugula, Port Wine Demi-Glace	
Duroc Pork Chop*	29
Cider Brined and Char-grilled, Spiced Pecan Sweet Potato Soufflé, Bourbon Apple Pan Gravy	
Rack of Lamb*	34
Honey Peach Roasted, Smoked Bacon-Smashed Turnips, Sautéed Winter Greens	
Strip Steak*	34
Roasted Corn Cheddar Mashed Potato, Asparagus Wrapped with Country Ham, Henry Bain Sauce	
Filet*	34
Roasted Corn Cheddar Mashed Potato, Local Mushroom Ragout and Flash Fried Spinach	
Add Potato Crusted Shrimp to any Entrée	6



* Consuming Raw or undercooked meats may increase your risk of foodborne illnesses.