



## DINNER MENU

### APPETIZERS

<b>CRISPY CHICKEN BISCUIT SLIDERS</b>	10
<i>Sweet and spicy pepper jam, homemade pickles</i>	
<b>P&amp;O CHEESE DIP</b>	9
<i>Park &amp; Oak pimento cheese, crisp vegetables, toast</i>	
<b>CRISPY CHICKEN WINGS <i>GF</i></b>	12
<i>Alabama white sauce or Carolina mustard BBQ</i>	
<b>BONELESS CHICKEN</b>	12
<i>Alabama white sauce or Carolina mustard BBQ</i>	
<b>WARM CRAB AND ARTICHOKE DIP (serves 2)</b>	15
<i>Caramelized onions, chives, toasted sourdough</i>	
<b>SLOW COOKED BEEF CHILI</b>	7
<i>Avocado cream, Cotija cheese</i>	
<b>ROASTED TOMATO SOUP <i>GF</i></b>	6
<i>Parmesan, chives</i>	
<b>CT "DEVILED" EGGS <i>GF</i></b>	8
<i>Park &amp; Oak pimento cheese, crispy parmesan</i>	
<b>PAN ROASTED BRUSSELS SPROUTS <i>GF</i></b>	9
<i>Candied bacon, pickled red onion, sambal aioli</i>	
<b>ROASTED SWEET POTATOES <i>GF</i></b>	9
<i>Grilled bell pepper relish, Goat cheese</i>	
<b>BEEF BRISKET SLIDERS</b>	11
<i>Slow roasted beef, tomato-chipotle jam, smoked maple cheddar</i>	
<b>FRIED GREEN TOMATOES</b>	8
<i>Cornmeal crusted, pickled red onion, buttermilk ranch dressing, Cotija cheese</i>	

### SALADS

<b>CHOPPED ROMAINE SALAD <i>GF</i></b>	9
<i>Tomatoes, avocado, asparagus, egg, blue cheese crumbles, red wine vinaigrette</i>	
<b>ROASTED BEET SALAD <i>GF</i></b>	8
<i>Red beets, green apple, goat cheese, arugula, champagne vinaigrette</i>	
<b>GREEN SALAD <i>GF</i></b>	7
<i>Green salad, cucumber, fresh herbs, local honey-balsamic dressing</i>	
<b>KALE SALAD <i>GF</i></b>	9
<i>Pomegranate seeds, orange, red onion, parmesan, creamy garlic dressing</i>	
<b>SALAD ADDITIONS:</b>	
<i>Grilled Chicken Breast \$4, Garlic Shrimp \$6, Atlantic Salmon \$7, Crispy Chicken \$5</i>	

### SIDES

<b>HAND-CUT FRENCH FRIES</b>	5
<i>Rosemary salt</i>	
<b>SWEET POTATO FRIES</b>	5
<i>Spicy mayo</i>	
<b>ROASTED MUSHROOMS</b>	5
<i>Herb butter</i>	
<b>CREAMY MAC-N-CHEESE</b>	5
<b>SPAGHETTI SQUASH</b>	5
<i>with Parmesan</i>	
<b>GRIT GIRL® GRITS</b>	5
<i>smoked cheddar</i>	

### ENTREES

<b>BEEF BRISKET MEATLOAF</b>	22
<i>Grit girl® grits, mushroom gravy, crispy onions</i>	
<b>'FREE BIRD' CHICKEN AND WAFFLES</b>	17
<i>Fried chicken and waffles, coleslaw, P&amp;O maple-bourbon syrup</i>	
<b>NASHVILLE HOT CHICKEN BASKET</b>	17
<i>Spicy 'free bird' chicken, biscuit, pickles, slaw</i>	
<b>BBQ SALMON* FILET <i>GF</i></b>	22
<i>Red beans and Carolina rice</i>	
<b>LOW COUNTRY SHRIMP AND GRITS <i>GF</i></b>	23
<i>Sautéed shrimp, Grit girl® grits, Tasso ham, roasted mushrooms, lobster sauce</i>	
<b>PAN ROASTED IDAHO TROUT 'ALMANDINE' <i>GF</i></b>	20
<i>Creamy mashed potatoes, toasted almonds, lemon-brown butter</i>	
<b>BLACKENED FISH TACOS (3)</b>	16
<i>Soft tortillas, cabbage slaw, avocado, jalapeno-lime sauce</i>	
<b>ROASTED 'FREE BIRD' CHICKEN BREAST <i>GF</i></b>	19
<i>Spaghetti squash, sautéed spinach, balsamic reduction</i>	
<b>SEARED SEA SCALLOPS <i>GF</i></b>	25
<i>Roasted cauliflower, asparagus, pumpkin seeds, saffron sauce</i>	
<b>FRESH FETTUCINE PASTA WITH CAJUN CHICKEN</b>	19
<i>Asparagus, artichokes, parmesan, tomato cream sauce</i>	
<b>FRESH PASTA WITH MUSHROOMS</b>	19
<i>Roasted garlic, parsley, parmesan, truffle butter</i>	
<b>CREAMY MAC-N-CHEESE</b>	14
<i>Vermont cheddar, fontina, parmesan, smoked bacon</i>	
<i>Add: garlic shrimp \$6, lobster \$8, truffle butter \$3, beef brisket \$6</i>	
<b>TRUFFLE MAC N CHEESE</b>	17
<i>Shell pasta, 3 cheeses, black truffle butter</i>	

### SANDWICHES

*All sandwiches served with green salad. Sub French fries or Cape Cod garlic chips \$1, sweet potato fries \$2, Gluten free bun \$2*

<b>ANGUS BEEF BURGER*</b>	14
<i>8oz, Angus beef, cheddar cheese, lettuce, tomato, onion, burger sauce, locally baked bun</i>	
<b>VEGGIE BURGER- 'The Beyond Burger'</b>	12
<i>Lettuce, tomato, homemade pickles, lemon aioli, locally baked bun</i>	
<b>COD SANDWICH</b>	13
<i>Blackened or Roasted cod, lettuce, tomato, coleslaw, spicy mayo, locally baked bun</i>	
<b>NASHVILLE HOT CHICKEN SANDWICH</b>	13
<i>Crispy, spicy chicken breast, lettuce, tomato, lemon mayo, soft roll</i>	

*Enjoy half price wine by the bottle, every Tuesday, all day!*

*\* Gluten-Free Pasta Available*

*\* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We are proud to serve locally sourced, sustainable foods with a focus on quality.*