**Graze**

**Moonshine Poached Southern Style Shrimp Cocktail with Spicy White BBQ Sauce**  
10
Sugarcane Skewered Shrimps/Pickled Okra/Sweetie Drop Peppers

**Island Jerked Spicy Chicken Wings**  
9
Dusted with House Made Spicy Rub/Mango Infused White BBQ Aioli

**Green Tomato Bruschetta with Candied Tomato Jam**  
9
Aged Balsamic Drizzle/Micro Greens

**Grilled Citrus Marinated Fish Tacos**  
10
Corn Tortillas/Cilantro/House Made Pico de Gallo/Queso Fresco/Mango Aioli/ Fresh Lime Wedge

**Ahi Tuna Tartare with Fresh Avocado**  
10
Watercress Salad/Wonton Chips/Pesto Drizzle

**Margherita or Pepperoni Flatbread**  
10
Classic Marinara/Melted Mozzarella

**Balsamic Glazed Forest Wild Mushrooms**  
8
Seared Risotto Cake/Micro Greens/ Aged Balsamic Drizzle

**Artichoke and Boursin Stuffed Chicken Tenders**  
9
BBQ Ranch/Chopped Herbs

**Kettle & Garden**

**Chicken & Noodle Soup**  
8

**Soup Du Jour**  
8

**Farmers Live Garden Fresh Baby Greens**  
11
Tomatoes/Cucumbers/Watermelon Radish/Agave Oregano Dressing

**Fresh Citrus and Live Garden Greens with Creamy Wasabi Vinaigrette**  
13
Tomatoes/Cucumbers/Grapefruit Segments/Orange Segments/
Toasted Sesame Seeds

**Farmers Live Baby Romaine Caesar with Garlic Crostini**  
11
Shaved Parmesan/Caesar Dressing/ Anchovy Filet

**Add a Protein**

**Breast of Chicken**  
4

**Salmon**  
8

**Ahi Tuna**  
7
## On Artisan Bread
Choice of Ciabatta, Brioche or Sesame Buns
Served with Choice of: Fries, Sweet Potato Tots, Mixed Greens

**Black Hawk Farms Grass Fed 8oz Burger** 16
Smoked Bacon/White American Cheese
Caramelized Onion/Burger Sauce /Pickled Spears

**Add Fried Egg 1**

**Grilled Olive Oil and Fresh Herb Marinated Breast of Chicken** 14
Fontina / Tomato / Arugula / Mustard Aioli / Red Onion

**Blackened Salmon BLT** 15
House Made Blackening Spice/Southern Slaw/Mango Aioli

## From The Fire

**House Made Meat Loaf Mashed Potato Sundae** 21
Julienne Seasonal Vegetables/Cherry Tomato Garnish

**Broiled Herb Marinated Ribeye** 28
Cheesy Southern Grits/Roasted Seasonal Vegetables

**Grilled Marinated Chicken Fettucine** 17
Garlic Baguette Crostini/Blistered Roma Tomato/Arugula/Shaved Aged Parmesan

**Grilled Marinated Fish of the Day** 28
Wild Rice Pilaf/Roasted Seasonal Vegetables/Herb Pesto/Sun-Dried Tomato Ragout

**Quinoa and Red Rice with Roasted Vegetables** 15
Grilled Seasonal Vegetables/Sun-Dried Tomato Ragout v,vg,df

## Add a Side

<table>
<thead>
<tr>
<th>Side</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheesy Southern Grits</td>
<td>6</td>
</tr>
<tr>
<td>Wild Rice Pilaf</td>
<td>6</td>
</tr>
<tr>
<td>Quinoa and Red Rice</td>
<td>6</td>
</tr>
<tr>
<td>Roasted Seasonal Vegetables</td>
<td>6</td>
</tr>
</tbody>
</table>

## Pies in a Jar

<table>
<thead>
<tr>
<th>Pie</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nashville’s Colt’s Chess Pie</td>
<td>8</td>
</tr>
<tr>
<td>Nashville’s Colt’s Chocolate Fudge Pie</td>
<td>8</td>
</tr>
<tr>
<td>Nashville’s Colt’s White Chocolate Pecan Pie</td>
<td>8</td>
</tr>
</tbody>
</table>

## Sorbet & Ice Cream
Locally Made Fruit Sorbet and Agave Macerated Seasonal Berries 8