



dinner

starters

beer braised pork belly house sauerkraut, fennel honey	\$12
roasted beet goat cheese, sea salt, candied pecans, orange reduction	\$11
fried green tomatoes warm brie, candied pecans, bacon balsamic emulsion	\$11
leek and mushroom strudel creamed leeks, truffle oil	\$10
baked goat cheese tomato fondue, basil croutons	\$11
tossed field greens sherry vinaigrette, cucumbers, tomatoes, homemade croutons	\$7
PC caesar salad romaine lettuce, honey dill caesar dressing, smoked gouda	\$9
soup du jour	\$7
corn & crab chowder	\$8

boiled peanut hummus \$9	vidalia onion bake \$9	pimento cheese \$9
trio tasting of dips \$14		

entrees

cornmeal dusted trout bacon potato hash, lemon-shallot-caper relish	\$20
*grilled "mini" lamb t-bones potato terrine, au poivre sauce	\$25
*pc burger pimento cheese, crisp pork belly, bbq onions, house made pomme frites	\$16
bacony meatloaf mashed potatoes, barbeque madeira jus	\$18
shepherd's pie beef bourguignon, sautéed vegetables, mash potato	\$19
duck confit pasta pappardelle pasta, peas, mushrooms, roasted garlic madeira cream	\$25
roasted chicken bacon pimento mac and cheese	\$19
*steak & fries "delombre" steak, garlic jus, herb butter, spinach, house made pomme frites	\$22
*bone in pork chop cream corn puree, sweet potato, bacon - onion bbq	\$22
risotto du jour	mkt
*seared salmon shrimp beurre blanc, wilted spinach, potato puree	\$20
shrimp & grits creole sauce, red pepper grit cake, garlicky spinach	\$18
cauliflower "steak" vegetable ragout, roasted red pepper and tomato gremolata	\$16

***THESE ITEMS MAY BE COOKED TO ORDER, THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, SHELLFISH OR EGGS MAY CONTAIN HARMFUL BACTERIA**

18% GRATUITY MAY BE ADDED TO PARTIES LARGER THAN 5 OR WITH USAGE OF DISCOUNT PROGRAM OR CERTIFICATE