



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

Charcuterie & Cheese Board \$14
daily selection of cured meat and cheese

Lump Crab Cake \$13
toasted pecan remoulade

Shrimp Cocktail \$12
house made horseradish cocktail sauce

Duck Leg Confit \$12
gnocchi, mirepoix

Wild Boar Tenderloin \$13
parsnip, green chili relish

Sauteed Mushrooms on Toast \$10
country bread, herb beurre blanc

Smoked Salmon \$12
pickled red onion, capers, creme fraiche, country bread

Cider Glazed Pork Belly \$12
caramelized sweet potatoes, crispy brussel sprouts

Lobster Bisque \$12
cream and sherry

Salads

The Classic \$6
crisp romaine, sourdough croutons, shredded parmesan

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 \$33
fingerling potatoes, herb blue cheese butter

Sauteed Salmon \$29
sustainably farmed Verlasso salmon, leek fondue, roasted potatoes, green chili relish

Just for the Halibut \$35
lump crab, roasted red peppers, spinach, potato cake, sun dried tomato beurre blanc

Maryland Lump Crab Cakes \$26
two jumbo lump cakes, pan sautéed, roasted red pepper aioli

Prime Bone-In KC Strip \$38
mashed potatoes, au poivre sauce

Rack of Lamb \$39
crusted with whole grain mustard, mashed potatoes, demi glace

Springer Mountain Farms Chicken \$22
french breast, broccolini, mashed potatoes, pan jus

Fresh Catch of the Day \$
market price

Pan Seared Mahi \$27
charred cauliflower risotto, herb pesto

Heritage Farm Pork Loin \$24
winter squash, apple butter

Sauteed NC Trout \$22
gnocchi, brussel sprouts, walnut parsley pistou

8oz Filet Mignon \$36
a la carte

8oz Prime 40 Day Aged Sirloin \$26
a la carte

16oz Prime Hand Cut Ribeye \$36
a la carte

24oz Porterhouse \$49
a la carte

Pan Seared Scallops \$33
butternut squash, roasted poblano, herb brown butter, fried garlic

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 \$8
Rich vanilla custard with a golden sugar shell made in a classic English tradition

Apple Crisp \$8
Sweet cinnamon apples with crispy butter crumb topping and vanilla ice cream drizzled with caramel

Mom's Carrot Cake \$8
Mom is at it again!! Freshly grated carrots, Awesome cream cheese frosting

Mom's Apple Cake \$8

caramel, ice cream

Chocolate Cake \$8

chocolate cake, chocolate lava, vanilla ice cream

Sides

Brussel Sprouts

Lobster Mac & Cheese

Mashed Potatoes

Potato Gratin

Sauteed Gnocchi

Fingerling Potatoes Confit

Broccolini

Jumbo Asparagus