

CAROLINA

grille



Available at 5 o'clock daily

starters

- SOUP OF THE DAY** cup \$6 bowl \$9
- TEXAS CHILI** cup \$6 bowl \$9
chili topped with cheddar cheese, onions, jalapenos, sour cream
- SPICY CHEESE CURDS** 🌶️ \$12
white cheddar cheese curds served with house marinara and ranch
- FRIED SHRIMP** \$13
crispy fried butterflied shrimp, pink peppercorn aioli
- SPINACH DIP** \$10
spinach dip served with pita points

salads

- FALL HARVEST SALAD** \$14
kale, Israeli couscous, feta cheese, grilled chicken, red apples, dried cranberries, pecans, apple vinaigrette
- BEET SALAD** \$10
mixed greens, roasted beets, caramelized onions, fingerling potatoes served with your choice of dressing
- COBB SALAD** \$7.5 / \$15
iceberg lettuce, ranch dressing, hard boiled egg, blue cheese, bacon, cherry tomatoes, red onions, avocado
- CAROLINA WEDGE** \$10
iceberg wedge, bacon, blue cheese crumbles, green goddess dressing
- CAESAR SALAD** \$4.5 / \$9
fresh romaine, house caesar dressing, parmesan cheese, croutons

pasta

- CREATE YOUR OWN PASTA** \$20
Pasta of your choice:
ANGEL HAIR - PENNE - LINGUINI
Sauce of your choice:
ALFREDO - CLASSIC RED - PICATTA - MARSALA
- Add to your pasta:*
SHRIMP \$10 - CHICKEN \$8 - FILET \$15 - VEGGIES \$6

Ask your server about the **CATCH OF THE DAY**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

entrees

- FILET MIGNON** \$38
8oz filet mignon served with your choice of side
- SIRLOIN** \$30
8oz Sirloin served with your choice of side
- CHICKEN POT PIE** \$15
creamy chicken and vegetables skillet topped with puffed pastry and cooked to perfection
- CAROLINA BURGER** \$16
grilled burger, toasted bun, lettuce, tomato, onion, bacon, cheese, comeback sauce, side of your choice
- BONE IN PORK CHOP** \$28
grilled bone in pork chop, parsnip puree, topped with grilled apples and parsnips with your choice of side
- MEATLOAF** \$28
classic meatloaf, mashed potatoes and gravy, crispy onions
- GRILLED CHICKEN BREAST** \$18
grilled chicken breast, seasonal veggies, mashed potatoes
- SHRIMP & GRITS** \$28
low country shrimp, peppers, onions, andouille sausage gravy
- BEEF SHORT RIB** \$32
beef short rib, butternut squash puree, horseradish chimichurri with your choice of side
- SALMON** \$25
seared salmon, cauliflower puree, roasted cauliflower
- CAULIFLOWER BOWL** 🌱 \$24
roasted cauliflower, brussel sprouts, fennel, fresh herbs, white wine sauce + prosciutto \$5
- PASTA PRIMAVERA** 🌱 \$26
penne pasta, seasonal veggies, white wine citrus sauce, parmesan cheese *Add on Protein available

*Add an additional side to your entree for \$4

sides

- a la carte \$6 -

Side Salad, Sweet Potato, Baked Potato, Asparagus, Crispy Brussel Sprouts, Garlic Roasted Carrots, Seasonal Vegetable, Sweet Potato Fries, Shoestring Fries