

SEASONS

SHARED PLATES

Bruschetta

Baguette with Goat Cheese, Broiled, Topped with Marinated Tomatoes, Basil, EVOO, Balsamic Vinegar 8

White Bean Hummus

Hummus topped with EVOO, Parsley, Cummin, Tuscan White Beans, Grilled Pita 8

Popcorn Shrimp

Deep Fried Popcorn Shrimp with Sriracha Ranch Sauce 7

Devil Wears Prada Eggs

Dijon, White Wine Vinegar, Shallots, Dill, Bacon Garnish 7

208 Grit Cakes

Stoned Ground Grits, Roasted Corn, Jalapeño, Smoked Gouda Cheese, Chorizo Cream Sauce 9

SALADS

Seasons Market Fresh Salad

Spring Mix, Julienne Carrots + Golden Beet, Broccoli, Tomatoes, Red Onion HALF - 6 / FULL - 9

Angelina's Caesar

Romaine, Parmesan, Caramelized Onions, Croutons HALF - 6 / FULL - 9

Summer Salad

Spring Mix, Strawberries, Blueberries, Apples, Cherry Tomatoes, Feta, Red Onion, Walnuts HALF - 7 / FULL - 10

Arugula Salad

Arugula, Goat Cheese, Red Onion, Toasted Nuts, Roasted Red Pepper HALF - 7 / FULL - 10

Add to Any Salad *

Grilled Chicken-5 / Shrimp-8 / Salmon-9

DRESSINGS

Ranch, Bleu Cheese, Balsamic Vinaigrette, Peach Caramelized Onion Vinaigrette, Thousand Island, Roasted Garlic Lemon Dressing

SIDES

Pimento Mac N Cheese, White Beans, Roasted Potatoes, Brussels Sprouts, Asparagus, Kale, Zucchini & Squash, Haricot Vert, Charred Broccoli, Smoked Gouda Grits, Seasoned Fries 5 each

ENTRÉES

Filet Mignon - 8 oz.*

Certified Angus Filet, Butterflied, with Mashed Potatoes, Asparagus, Redwine Peppercorn Demi Glaze 32
Add Skewered Shrimp 4

Rib Eye - 14 oz.*

Certified Angus Rib Eye with Two Sides 28

Braised Short Ribs

Red Wine Braised Short Ribs, Mashed Potatoes, Asparagus 23

Peach Bourbon Glazed Pork Chop *

One Inch Thick White Marble Bone-In Pork Chop, Pimento Mac n Cheese, Brussels Sprouts 24

Bistro Chicken Cutlet

Balsamic Tossed Spinach, Grated Cheese, Topped with a Lightly Breaded Thin Chicken Breast and a Creamy Mustard Sauce 18

Bruschetta Chicken Breast

Grilled 8 oz. Chicken Breast with Marinated Tomatoes, Basil, Garlic, Aged Balsamic Vinegar, Goat Cheese Polenta 22

North Coast Salmon *

Grilled Salmon, White Bean and Kale Ragout, Beurre Blanc 19

Seared Scallops *

Seared Scallops, Beurre Blanc, Wild Mushroom Risotto, Haricot Vert, Balsamic Vinegar Reduction 25

Shrimp and Grits

Coastal Gulf Shrimp Blackened, Chorizo Cream Sauce, Smoked Gouda Grits 20

Pan Seared Rainbow Trout

Pan Seared Trout, Brussels Sprouts Hash, Brown Butter Sherry Sauce, Apples, Toasted Almonds 21

Vegetable Plate

Combine any Four of our Sides 15

SANDWICHES / BURGERS

New South Burger *

Ground Brisket, Sirloin, Chuck, Caramelized Onions, Garlic Aioli, Cheddar, Brioche 10

Bacon Bleu Burger *

Ground Brisket, Sirloin, Chuck, Smoked Bleu Cheese, Bacon, Arugula, Tomato, Chipotle Mayo, Brioche Bun 11

Chicken Club

Grilled, Blackened or Fried Chicken Breast, Pesto Mayo, Peach Vinaigrette Mixed Greens, Tomato, Bacon, Provolone on Brioche 10

Chicken Cheddar Bacon Ranch

Breaded Chicken Strips Topped with Sharp Cheddar, Thick Smoked Bacon, Mixed Greens, Tomato, Ranch, Ciabatta 10

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.