



APPETIZERS AND SALADS

HYDROPONIC BIBB SALAD | 8

Shaved Vegetables | Chicken Cracklins
Buttermilk Dressing | Grilled Red Onion

LOCAL BABY LETTUCES | 7

Fennel | Orange | Pecorino | Almond
Honey-Herb Vinaigrette

★ BSG CAESAR | 8

Grilled Romaine | Crispy Capers
Ciabatta Croutons

ARTISAN MEAT AND CHEESE | 14

House Pickles | Seasonal Jam | Lavosh

JUMBO LUMP CRAB DIP | 12

Spinach | Artichokes
Peppadew Relish | Fried Pita

CHEF'S SEASONAL SOUP | 10

ENTREES

★ PETITE RIBEYE | 38

Roasted Broccoli | Lobster Mac and Cheese
Red Wine Jus

Wine Pairing | Conundrum Red Blend **10**

12 OZ NY STRIP | 34

Smoked Portobello | Spinach
Yukon Gold Potato Puree | Red Onion Jam

Wine Pairing | Predator Zinfandel **12**

MARKET CATCH | 24

Herbed Polenta | Haricot Vert
Fennel-Arugula Salad | Caper Butter
Wine Pairing | Sonoma Cutrer Chardonnay **15**

SPRINGER MOUNTAIN CHICKEN | 20

Smashed Potatoes | Grilled Asparagus
Pancetta Relish | Smoked Tomato Jus

Wine Pairing | MacMurray Ranch Pinot Noir **13**

BOURBON BRINED BERKSHIRE PORK TENDERLOIN | 22

Sweet Potato Puree | Broccolini
Sage | Port-Cherry Jus

Wine Pairing | J Wilkes Cabernet Sauvignon **15**

CRISPY GNOCCHI | 18

Wild Mushrooms | Arugula
Butternut Squash | Black Truffle | Basil Oil

Wine Pairing | Acrobat Pinot Gris **10**

★ - Signature Item

18% Service Charge added for parties or tables of 6 or more.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.