



SOUPS AND SALADS

Classic French Onion Soup	5.95
She-Crab Soup	4.95
Grand House Salad field greens, grape tomato, hearts of palm, cucumber, parmesan cheese, poppy seed vinaigrette	4.95
BLT Chopped Salad iceberg lettuce, Benton's farm bacon, tomato, green onion dressing	5.95
Wedge of Bibb Salad pink Roquefort dressing	7.95
Baby Spinach Salad goat cheese, roasted beets, walnut vinaigrette	6.95
Waldorf Salad apples, pineapple, grapes, walnuts, lemon yogurt dressing	5.95
Add grilled chicken, shrimp, or steak to any salad - extra 3.95	

SIGNATURE SANDWICHES

Flat Top Pastrami "Pittsburgh Style" 9.95

piled high with coleslaw, French fries, Swiss cheese, smoked tomato dressing on Brioche

"Slim's" Burger 7.95

fresh ground Angus patty, lettuce, tomato, tobacco onions, truffled herbed mayo

Add cheese, bacon, mushroom, fried egg **\$1 per item**

Certified Angus Roast Beef 8.95 & Provolone

topped with melted provolone, horseradish mayo, natural jus

Fried Carolina Flounder 7.95

lettuce, tomato, red onion, cornichons, dilljonnaise sauce

Marinated Chicken Breast 8.95

topped with prosciutto, provolone, and pesto aioli

STARTERS

Steak Tartare 10.95

with dijon, shallots, fresh herbs, cornichons and crostini

Jumbo Shrimp Tempura 9.95

pickled asparagus-radish salad, sweet and sour sauce

Homemade Chips 5.95

with warm Danish Blue fondue

Pig and Biscuit 8.95

slow cooked pork cheek and warm pimento cheese, fennel slaw, orange blossom honey

Oysters Rockefeller 9.95

crispy fried with creamed spinach, Benton's farm bacon, hollandaise sauce and parmesan cheese

Liver and Sausage Paté 7.95

warm garlic bread

Fish n' Chips 8.95

fresh fried flounder, chips, and rémoulade sauce

Baked Blue Crab & Crawfish Dip 7.95

with lavosh crackers

SUPPERS

Beef Stroganoff \$14.95

Classic red wine sauce and farfalle pasta

Pan Fried Chicken \$13.95

Horseradish bliss potatoes, country green beans, sausage gravy

Creole Stuffed Shrimp \$17.95

Baked crawfish stuffing, lemon risotto, etouffee sauce

Fresh Atlantic Salmon Cakes \$16.95

Braised cabbage, blistered sweet corn relish, champagne butter

Double Cut Pork Chop \$17.95

Sautéed baby spinach, fried polenta cake, peach bourbon marmalade

Five Cheese Baked Pasta \$12.95

With Mornay sauce and garlic baguette

Ribeye Cap Steak \$23.95

Horseradish bliss potatoes, country green beans, crawfish butter

Sesame Seared Diver Scallops \$18.95

With Napa cabbage slaw, lemongrass coconut broth

Deal Meatloaf \$15.95

Herb Parmesan crust, duchess potato

Swordfish Steak \$21.95

Grilled with asparagus and goat cheese ragout, pistachio soufflé, cranberry demi glace

Blue Crab Imperial \$20.95

Tennessee cheese grits, baby arugula, lemon Dijon cream

Filet Mignon \$24.95

Horseradish bliss potatoes, country green beans, Au poivre Sauce

North Carolina Trout Almondine \$16.95

Roasted fingerling potatoes, haricots verts, brown caper butter

Marinated Skirt Steak \$18.95

Warm goat cheese and black beans, smoked jalapeno salsa

Deal Liver and Onions \$14.95

Potato hash, country green beans, brown gravy

A la CARTE SIDES

All sides \$3.95

Creamed Spinach | Smashed Red Bliss Potatoes

Pomme Frites | Tobacco Onions

Country Green Beans | Potato Hash

Collard Greens | Tennessee Cheese Grits