



Starters

- Hot Pimento Cheese Dip** with Homemade Tortilla Chips 5.
- Tuna Carpaccio** with Wakami Seaweed 7.
- Sweet Onion Crostini** 5.
- Thai Spring Rolls** with Sweet Chili Sauce 6.
- Sweet Potato Chips** with Gorgonzola Dip 6.
- Carolina Crabcake** with Wakami Seaweed with Spicy Dijon Sauce 7.
- Hot Wings** served in a Classic Buffalo Style with Celery 6.
- Fried Green Tomatoes** with Wasabi Sauce 6.
- Peel & Eat Shrimp** served with Cocktail Sauce 7.
- Cornmeal-battered Catfish Fingers** 6.

Salads

- House Salad** – Greens, Pecans, Cranberries, Carrots, Onion, Tomato, Cucumbers, Sprouts, Feta, Homemade Croutons 6.
- Caesar Salad** – Romaine, Shaved Parmesan Cheese, Homemade Courtons, Traditional Caesar Dressing 5.
- Chef Salad** – Greens, Turkey, Ham, Swiss, Cheddar, Egg, Onion, Tomato, Cucumber, Carrot 8.
- Iceberg Wedge** – Chunky Gorgonzola Dressing, Crumbled Bacon 4.
- Fruit & Nut Salad** – Shredded Iceberg & Romaine Lettuces, Dried Cranberries & Golden Raisins, Roasted Almonds & Peanuts, Jalapeno Cornbread Crisps, Wasabi Peas 7.
- Add to any Salad** • Grilled or Fried Chicken – 4. • Grilled Shrimp – 5. • Grilled Salmon – 6.

Pizzas and Burgers

- Caprese Pizza** – Fresh Mozzarella, Roasted Garlic, Sweet Basil, Ripe Tomatoes 8.
- Chorizo Sausage Pizza** – Roasted Red Peppers, Chorizo Sausage, Fresh Tomato, Cilantro and Pepper Jack Cheese 9.
- Bellyache Pizza** – Pepperoni, Sausage, Salami, Ham, Onion, Jalapenos and Fresh Mozzarella 11.
- Capers • Red Onion • Black Olives • Banana Peppers • Jalapenos • Roasted Garlic • Bell Peppers • Fresh Basil • Mushrooms
0.50
- Pepperoni • Anchovies • Ham • Feta • Bacon • Portobello Mushroom • Italian Sausage • Sundried Tomato
0.75
- Full Moon Burger** – Half Pound Char-Grilled Burger on Homemade Poppyseed Roll served with Lettuce, Tomato, Onion with Cole Slaw and French Fries 8.
- Garden Veggie Burger** – Served with Homemade Poppyseed Roll served with Lettuce, Tomato, Onion with Cole Slaw and French Fries 8.





Dinner

Crispy Seared Salmon

Dressed with Smoked Leek Lemon Brown Butter served with Roasted Sweet Potatoes & Grilled Asparagus
20.

Famous Carolina Crabcakes

Loaded with Crabmeat, served with Sweet Potato Chips, Wakami Seaweed Salad and our signature Spicy Dijon Sauce
18.

Hickory Smoked Venison Shoulder

Shaved and served Open Face over Grilled Rustic Italian Bread with Sautéed Whiskey Onions, Pan Jus & Roasted Sweet Potato Wedges
18.

Curry Apricot Glazed Pork Tenderloin

Oven Roasted to Order with Garlic Mashed Potatoes & Haricot Verts
17.

Grilled Marinated Ribeye

Grilled 14 oz. Ribeye marinated in Red Wine & Shallots, Served with Baked Potato and Sautéed Applewood Collards
20.

Harvest Moon Cheese Steak

8 or 10 oz. Filet topped with Gorgonzola Butter or our Famous Pimento Cheese with Garlic Mashed Potatoes & Haricot Verts
22. & 26.

Grilled Vegetables

Grilled Portobello, Asparagus, Slow Roasted Roma Tomato & Goat Cheese Tower
14.

Market Seafood

Daily Seafood Special served with Toasted Walnut Couscous & Seasonal Vegetables
mkt price.

Herb Crusted Chicken with Penne Pasta

Roasted Chicken Breast with Pancetta & Whole Grain Penne Pasta in a Smoked Tomato Cream Sauce
16.

Southern Fried Catfish

Cornmeal breaded Catfish Filets served with French Fries, Cole Slaw and Jalapeno Cornbread
12.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Zane Nicholson, Head Chef

