

**Graze**

<b>Moonshine Poached Southern Style Shrimp Cocktail with Spicy White BBQ Sauce</b>	<b>10</b>
Sugar cane Skewered Shrimps/Pickled Okra/Sweetie Drop Peppers	
<b>Island Jerked Spicy Chicken Wings</b>	<b>9</b>
Dusted with House Made Spicy Rub/Mango Infused White BBQ Aioli	
<b>Green Tomato Bruschetta with Candied Tomato Jam</b>	<b>9</b>
Aged Balsamic Drizzle/Micro Greens	
<b>Grilled Citrus Marinated Fish Tacos</b>	<b>10</b>
Corn Tortillas/Cilantro/House Made Pico de Gallo/Queso Fresco/Mango Aioli/Fresh Lime Wedge	
<b>Ahi Tuna Tartare with Fresh Avocado</b>	<b>10</b>
Watercress Salad/Wonton Chips/Pesto Drizzle	
<b>Margherita or Pepperoni Flatbread</b>	<b>10</b>
Classic Marinara/Melted Mozzarella	
<b>Balsamic Glazed Forest Wild Mushrooms</b>	<b>8</b>
Seared Risotto Cake/Micro Greens/Aged Balsamic Drizzle	
<b>Artichoke and Boursin Stuffed Chicken Tenders</b>	<b>9</b>
BBQ Ranch/Chopped Herbs	

**Kettle & Garden**

<b>Chicken &amp; Noodle Soup</b>	<b>8</b>
<b>Soup Du Jour</b>	<b>8</b>
<b>Farmers Live Garden Fresh Baby Greens</b>	<b>11</b>
Tomatoes/Cucumbers/Watermelon Radish/Agave Oregano Dressing	
<b>Fresh Citrus and Live Garden Greens with Creamy Wasabi Vinaigrette</b>	<b>13</b>
Tomatoes/Cucumbers/Grapefruit Segments/Orange Segments/Toasted Sesame Seeds	
<b>Farmers Live Baby Romaine Caesar with Garlic Crostini</b>	<b>11</b>
Shaved Parmesan/Caesar Dressing/Anchovy Filet	
<b>Add a Protein</b>	
<b>Breast of Chicken</b>	<b>4</b>
<b>Salmon</b>	<b>8</b>
<b>Ahi Tuna</b>	<b>7</b>

**On Artisan Bread**

Choice of Ciabatta, Brioche or Sesame Buns  
Served with Choice of: Fries, Sweet Potato Tots,  
Mixed Greens

**Black Hawk Farms Grass Fed 8oz Burger** 16  
Smoked Bacon/White American Cheese  
Caramelized Onion/Burger Sauce /Pickled  
Spears

**Add Fried Egg 1**

**Grilled Olive Oil and Fresh Herb Marinated  
Breast of Chicken** 14  
Fontina / Tomato / Arugula / Mustard Aioli /  
Red Onion

**Blackened Salmon BLT** 15  
House Made Blackening Spice/Southern  
Slaw/Mango Aioli

**Add a Side**

**Cheesy Southern Grits** 6  
**Wild Rice Pilaf** 6  
**Quinoa and Red Rice** 6  
**Roasted Seasonal Vegetables** 6

**From The Fire**

**House Made Meat Loaf Mashed Potato  
Sundae** 21  
Julienne Seasonal Vegetables/Cherry Tomato  
Garnish

**Broiled Herb Marinated Ribeye** 28  
Cheesy Southern Grits/Roasted Seasonal  
Vegetables

**Grilled Marinated Chicken Fettucine** 17  
Garlic Baguette Crostini/Blistered Roma  
Tomato/Arugula/Shaved Aged Parmesan

**Grilled Marinated Fish of the Day** 28  
Wild Rice Pilaf/Roasted Seasonal  
Vegetables/Herb Pesto/Sun-Dried Tomato  
Ragout

**Quinoa and Red Rice with Roasted  
Vegetables** 15  
Grilled Seasonal Vegetables/Sun-Dried Tomato  
Ragout v,vg,gf,df

**Pies in a Jar**

**Nashville's Colt's Chess Pie** 8  
Whipped Cream / Berries / Caramel Sauce

**Nashville's Colt's Chocolate Fudge Pie** 8  
Whipped Cream / Raspberry Sauce

**Nashville's Colt's White Chocolate Pecan Pie 8**

**Sorbet & Ice Cream**

**Locally Made Fruit Sorbet and Agave  
Macerated Seasonal Berries** 8