**EXECUTIVE CHEF:** ANNE SERGENT

### PLAT DU JOUR

**MAHI MAHI 34**
Cajun dusted mahi mahi, crispy Carolina grit cake, shrimp & lobster cream sauce, cherry tomatoes

**SALMON 36**
Seared salmon, roasted red pepper, roasted romas, spinach & onion risotto, grilled asparagus, lemon basil burre blanc

### SHARE PLATES

**FRIED GREEN TOMATO 12**
Crispy green tomatoes, whipped goat cheese ricotta, applewood smoked bacon jam

**GARLIC SHRIMP 14**
White wine butter sauce, tomato, fresh herb, crostini

**HUMMUS 12**
Homemade roasted garlic hummus topped with mediterranean veggies & feta, pita bread

**PIMENTO CHEESE 11**
Warm pimento cheese, dill pickles, smoked almonds, grilled toast points

### SOUP & SALADS

**TOMATO BASIL BISQUE 6/9**
**SHELLFISH BISQUE 7/11**

**ORCHARD 9.5**
Apple, grapes, candied pecans, blue cheese, green onion, mustard poppy seed dressing

**TWISTED CAESAR 9.5**
Roasted romas, kalamata olives, Italian cheese blend, croutons, caesar dressing

**SOUTHERN 11.5**
Smoked bacon, fried green tomato croutons, red onions, smoked almonds, goat cheese Fresh corn, bacon vinaigrette, buttermilk herb dressing

ADD CHICKEN, SHRIMP, SALMON 6/8/11

### MAIN PLATES

**SAMS PASTA 24**
Linguine, scallops, shrimp, tomato, spinach, garlic cream sauce

**DIABLO CHICKEN 21**
Smoked chicken, cherry tomato, piquillo peppers, rigatoni, spicy cream sauce

**MAMA’S FREAKIN’ MEATLOAF 28**
Bacon wrapped, topped with tomato bacon jam and crispy onions, over whipped potatoes & steamed carrots

**ROSEMARY PORK TENDERLOIN 28**
With whipped potatoes & broccoli, apple brandy sauce

**PECAN CHICKEN 26**
Pecan crusted chicken breast, tarragon mustard sauce, whipped potatoes, steamed broccoli

**SHRIMP & GRITS 28**
Applewood bacon, cherry tomato, red onion, Carolina gold cheese grits, parmesan cream sauce

**CRISPY FLOUNDER 26**
Low country smoked sausage dirty rice, corn & black bean relish, chili lime creme fraiche

**BACON CHEESEBURGER 18**
3/4 lb cattleman’s ranch beef, cheddar cheese, bacon, lettuce, tomato, onion, bistro fries

### NEWS WORTHY

**OUR COMMITMENT TO HELP STOP THE SPREAD**
- Employee temperature checks at the beginning of each shift
- Ensure proper hand-washing procedures are in place
- Tables & chairs, are sanitized in between each guest
- Disposable menus
- Check presenters & pens are sanitized after each use
- Door handles, phones, computers are sanitized regularly throughout the day
- Ensure that tables are at least 6 feet apart and no more than 8 guest at a table
- Ensure that all employees wear mask when there is guest interaction

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**