

APPETIZERS

BREAD SERVICE	\$7
mixture of cornbread, biscuits, and croissants served with seasonal butter and seasonal jam	
CHEESE BOARD	\$15
seasonal cheese board with 3 different kinds of cheese served with pickled seasonal vegetables, pecan butter, strawberry pepper jam, and crackers	
FRIED SQUASH	\$5
thinly shaved fried squash served with our signature comeback sauce	
BAKED BRIE	\$7
slightly wilted wedges of brie topped with strawberry pepper jam and crushed pecans served with crackers	
CRISPY BRUSSELS	\$6
fried brussels sprouts tossed in a strawberry pepper jam and crushed walnuts	
BBQ SALMON*	\$7
fried salmon chunks covered in a barbeque glaze and flax seed	
PICKLED PIMENTO CHEESE	\$6
pimento cheese made with pickled pimentos served cold and with crackers	

SALADS

BARRISTER'S CAESAR	WHOLE \$11 HALF \$6
mixed greens tossed in our creamy caesar dressing, topped with shredded parmesan and croutons	
ROASTED BEET	WHOLE \$11 HALF \$6
mixed greens tossed in arugula honey vinaigrette topped with roasted beets, orange slices, goat cheese crumbles, and crushed walnuts	
BARRISTER'S HOUSE	WHOLE \$11 HALF \$6
mixed greens tossed in a truffle balsamic vinaigrette topped with strawberries, red onion, feta cheese, and pecans	
BLT	WHOLE \$11 HALF \$6
mixed greens tossed in ranch dressing and topped with blue cheese crumble, diced tomato, and bacon bits	
ADD A PROTEIN	
CHICKEN (FRIED OR GRILLED)	\$5
FISH (SALMON or SHRIMP)	\$7
STEAK	\$8

SANDWICHES

SERVED WITH YOUR CHOICE OF A SIDE

BURGER*	\$12
6oz grilled patty topped with lettuce, tomato, caramelized onion, yellow cheddar, and frayo on a potato bun	
FRIED CHICKEN SANDWICH	\$12
8 oz deep-fried chicken breast served with buttermilk ranch, lettuce, tomato, and pickled onions on a potato bun	
PULLED PORK	\$11
6 oz of braised pork cooked in our BBQ glaze topped with comeback sauce and served on a potato bun	
GRILLED CHEESE	\$10
yellow cheddar, white cheddar, and feta cheeses served on seared sourdough	
THANKSGIVING SANDWICH	\$11
6 oz grilled thick cut turkey slices, topped with cranberry frayo and arugula on sourdough	

ENTREES

PORK CHOP*	\$26
10 oz grilled pork chop served with field peas, collard greens, and topped with ginger applesauce	
LAMB CHOP*	\$38
lamb chop served with garlic mashed potatoes and grilled carrots, topped with crushed walnuts and a cranberry balsamic reduction	
CHICKEN FRIED CHICKEN	\$21
8 oz deep fried chicken served over grits and collard greens, topped with strawberry pepper jam	
SALMON*	\$24
8oz pan-seared, skin-on salmon served over carrot puree, masala rice, topped with cilantro pesto	
NY STRIP*	\$35
12 oz grilled NY strip served with truffle mashed potatoes, miso maple glazed carrots and snap peas	
DUCK*	\$28
8oz pan-seared duck breast served over sautéed shiitake mushrooms, shredded brussels, and arugula, topped with spicy orange honey	
SHRIMP	\$24
8 oz sautéed shrimp served with pimentos, zucchini noodles, and bacon bits, covered in a jalapeno apple glaze	

SIDES

\$4

BRUSSELS	COLLARDS	MASHED POTATOES	SAUTEED SNAP PEAS
GRITS	FRIES	ROASTED VEG	MAC AND CHEESE

*Items may be ordered raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk for foodborne illness.