



HARVEST DINNER MENU

by Chef Alvin Hyman

Appetizers

Bourbon Chicken Spring Rolls served with
bourbon sauce 10

Vegetable Stuffed Mushrooms parmesan
breaded 8

Shrimp and Grit Cakes mini cakes with
scallion and bacon butter 12

Salads and Soups

Beet Salad mixed greens, pickled onion, marinated
Vidalia onion, candied pistachios, goat cheese, fried
leeks, with honey vinaigrette 8

House Salad Spinach, arugula, grape tomatoes, red
onion, tri-colored carrots, and scallion biscuit croutons
served with a citrus vinaigrette 8

She Crab Soup 12

Bobby's Oyster Stew 12

Entrees

Meatloaf beef and pork with Surry sausage
gravy, fingerling potatoes and garlic rubbed
broccoli 28

Delmonico 14 oz with fresh herbed barley
and sautéed spinach 34

Tandoori Chicken penne pasta, shallots,
garlic, peas, roasted tomatoes, and creamy
parmesan basil sauce 26

Rockfish seared with Cajun shrimp, trinity,
and Gruyere risotto 36

Lamb Bolognese served over pappardelle
pasta with fresh basil and shaved parmesan 30

Dessert

House-made Italian Cream Cake 8

Apple Crisp Skillet 8

Pumpkin Cheesecake 8