



SANDWICHES

FISH TACOS ~13

SERVED BLACKENED IN A GRILLED FLOUR TORTILLA WITH CILANTRO LIME COLESLAW, JASMINE RICE, ROASTED CORN SALSA, COMEBACK SAUCE

+ Add: guacamole or sour cream \$1 Substitute: Shrimp or Ahi for \$4

KOREAN BBQ SHORT RIB TACOS ~16

SERVED WITH STEAMED JASMINE RICE, GINGER SLAW, PINEAPPLE SALSA WASABI AIOLI

HARVEST BURGER ~13

FRESH GROUND CHUCK WITH LETTUCE, TOMATO, ONION PICKLE SERVED ON A TOASTED BUN

+ Add: Bacon, Avocado, choice of cheese 1.50 Pimento Cheese 2

SMOKED SALMON BLT CLUB ~14

COLD SMOKED SALMON AND APPLEWOOD BACON, RANCH, BUTTER LETTUCE, TOMATO, TOASTED SOURDOUGH

CUBANO ~13

SHAVED PORK LOIN, HAM, MELTED SWISS CHEESE, CREOLE MUSTARD, PICKLE ON A TOASTED POTATO BUN

SMOKED BRISKET SANDWICH ~14

SMOKED BRISKET ON TOASTED BRIOCHE BUN WITH PICKLED VEGETABLES, FRIED ONION RING, SWISS CHEESE, CAROLINA AND WHITE BBQ

SOUTHWESTERN CHICKEN SANDWICH ~12

BLACKENED CHICKEN BREAST WITH PEPPERJACK CHEESE, AND CHIPOTLE AIOLI
+ add guac ~1

KFC CHICKEN SANDWICH 14

PANKO FRIED AND BRUSHED WITH KOREAN BBQ, GINGER SLAW, SPICED CARROTS, WASABI AIOLI

SANTA FE CHICKEN WRAP ~12

CRISPY CHICKEN TENDERS TOSSED IN SPICY BUFFALO SAUCE WITH LETTUCE, CORN SALSA, PEPPERJACK CHEESE IN BUTTERMILK DILL DRESSING, FLOUR TORTILLA
+ add guac ~1

HOT HAM AND BRIE MELT ~11

FLATTOP SIZZLED HAM WITH MELTED BRIE CHEESE, TOASTED SOURDOUGH, ARUGULA, PEPPER JELLY

ALL COME WITH CHOICE OF BBQ KETTLE CHIPS, FRIES, POTATO SALAD, MARINATED APPLE SLAW

HG EXTRAS- Truffle fries, sweet potato fries, side salad- 2.50, Feta balsamic Brussels sprouts-6, Mexican hushpuppies-4

AND SUCH

PAN SEARED SALMON ~26

SERVED PAN SEARED OR BLACKENED AND TOPPED WITH PINEAPPLE SALSA OVER ARROZ VERDE, GARLIC SAUTÉED BROCCOLI, SOY BUTTER

NEW YORK STRIP ~34

GRILLED 14 OZ NEW YORK STRIP, HORSERADISH MASH, GARLIC SAUTÉED BROCCOLI, TOPPED WITH COMPOUND BUTTER AND FRIED ONIONS

+ Add: MUSHROOMS-3

HG POKE BOWL ~17

CHOICER OF MARINATED AHI TUNA OR SALMON PACKED IN A BOWL WITH ALL THE GOODS- EDAMAME, ORANGES, RADISH, CUCUMBER PICKLED GINGER WITH A DRIZZLE OF WASABI AIOLI OVER STEAMED JASMINE RICE

PIZZA OF THE DAY ~14

HOUSE-MADE DOUGH FINISHED ON THE GRILL, DAILY SELECTION

CORNMEAL CRUSTED CATFISH ~16

CORNMEAL CRUSTED CATFISH FRIED GOLDEN BROWN, SERVED WITH SLAW, MEXICAN HUSHPUPIES, COMEBACK SAUCE

YELLOWFIN TUNA ~27

SESAME CRUSTED AHI TUNA QUICK SEARED WITH STEAMED JASMINE RICE, MIXED GREENS TOSSED IN GINGER SOY VINAIGRETTE, WASABI AIOLI, PICKLED VEGETABLES AND EDAMAME

ZYDECO CHICKEN PASTA ~26

BLACKENED CHICKEN, SHRIMP, HOMEMADE ANDOUILLE SAUSAGE WITH BACON, GARLIC, PEPPERS, ONION, MUSHROOMS, OVER A BED OF PENNE PASTA IN A CREOLE CREAM SAUCE
+ Add a side house salad ~ 2.50