

DINNER

Many menu items can be prepared gluten-free, vegetarian, or in compliance with many dietary restrictions.
Please advise your server if interested

Starters

Mozzarella Sticks 12

Chunky Marinara | Dill Ranch

Bone-In Crispy Wings 15

Celery Sticks

Choice of: Garlic Parmesan, BBQ Rub
Honey BBQ, or Buffalo

Fazio Burger* 20

8 oz Custom Blend | Shaved Lettuce
Tomato | Red Onion | Pickles

Choice of Cheese

American | Swiss | Provolone | Cheddar

Bang Bang Shrimp Tacos 21

Radicchio Slaw | Flour Tortilla
Cilantro Lime Crema

Wedge Salad 13

Bacon Lardons | Boiled Egg
Roasted Red Onion | Grape Tomato | Chives
Blue Cheese Dressing & Crumble

Classic Caesar 13

Romaine Croutons | Shaved Parmesan
Traditional Dressing

Add to any salad

Chicken 7 Shrimp* 12 Fish* MP

Bavarian Pretzel 11

7 Mile Beer Cheese

Coconut Shrimp 16

Orange Marmalade Sauce
Smokey Bacon Lardons

Chicken Quesadilla 15

Cheddar | Queso Fresco | Shaved Lettuce
Guacamole | Sour Cream
Pico de Gallo

Fish & Chips* 21

Beer Batter Cod
House Tartar Sauce
Cocktail Sauce | Hushpuppies

Mains

Lowcountry Steam Pot 36

Shrimp | Mussels | Corn | Potato
Smoked Sausage | Lemon | Onion

Fish of the Day* MP

Prepared Daily

Braised Chuck Beef Roast* 34

Parsnip Purée | Crispy Brussels

Crispy Roasted Half Chicken 29

Roasted Rainbow Carrots
Creamy Herb Mashed Potatoes

Sides

Garlic Broccoli 7

Mac & Cheese 7

Loaded Baked Potato 7

Cheese | Bacon | Sour Cream
Green Onions

French Fries 7

Crispy Smashed Fingerlings 7

Byrone "Bee" Porcher, Chef de Cuisine

*Consumer Advisory: Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please advise your server if interested.