

<i>Apps &amp; Greens</i>	
<b>Tuna Tartar</b> chili sesame dressing, green apple, house chips	12
<b>Texas Crab Toast</b> chipotle aioli	11
<b>Flash Fried Oysters</b> pickled chiles, mirliton	11
<b>Shaved Calamari</b> chile syrup, garlic, greens	10
<b>Serpas House Salad</b> goat cheese, candied pecans, blistered grape vinaigrette	8
<b>Roasted Beet Vine Ripe Tomato Salad</b> tiny arugula, quattro formaggi, toasted pistachio	11
<b>Fried Green Tomato &amp; Crab Salad Stack</b> herb vinaigrette, avocado, toasted sunflower seeds	11
<b>Georgia Peach Salad</b> arugula, serrano ham, breakfast radish, sherry vinaigrette	10
<b>Crispy Duck Rolls</b> chili syrup, five spice	8
<b>Mussels</b> Sweetwater 420 red chile broth, toasted focaccia	12
<b>Crispy Shrimp Tuna Roll</b> avocado, mango, siracha mayo	12
<b>Eggplant Hushpuppies</b> bleu cheese, red gravy	8
<b>Butter Bean Hummus</b> mixed olives, tempura okra homemade pita bread	10

<i>Mains</i>	
<b>Duck Breast</b> ricotta dumpling, wilted spinach	22
<b>Jumbo Sea Scallops</b> edamame, roasted asparagus, panang curry	22
<b>Big Papa's Double Beef Patti</b> smoked cheddar, red wine dressing, apple smoked bacon, house fries	14
<b>Single</b>	12
<b>Stuffed Chicken Breast</b> spinach goat cheese, basil mashed potatoes	18
<b>Berkshire Pork Chop</b> four cheese ravioli, roasted carrots and vidalia onion	24
<b>Hanger Steak</b> sautéed spinach, pommes frites, roasted garlic aioli	25
<b>Cowboy Steak (16oz bone-in ribeye)</b> crispy fingerling potatoes, chimi churi, chili cream spinach	28
<b>Trout (Crab &amp; Mushroom Stuffed)</b> lemon thyme butter, new potatoes, spinach, mushrooms	23
<b>Lemon Sole</b> forest mushrooms, potato puree, buttered cabbage, tomato pico, lemon herb butter	24

*Vegetarian options are available upon request.  
~ 20% gratuity will be added to parties of 6 or more ~  
Regretfully we are unable to split checks for parties over 6*

<i>Sides</i>	
<b>Crusty French Bread</b>	3
<b>Fries</b>	4
<b>Onion Rings</b>	4
<b>Mashed Potatoes</b>	4
<b>Sautéed Garlic Swiss Chard</b>	5

<i>Desserts</i>	
<i>Suggested Wine Pairings</i>	9

<b>Fried Apple Pie</b> vanilla ice cream	
<b>American Honey Bourbon Liqueur</b>	
<b>Georgia Peach Bread Pudding</b> amaretto sauce	
<b>Portal 10 Year Tawny</b>	
<b>Brown Sugar Cake</b> honey glazed figs, cinnamon ice cream	

<b>Beignets</b> lemon curd, blueberry compote	
<b>Villa Rosa Moscato d' Asti</b>	

<b>Brownie Sundae</b> choice of homemade ice cream	
vanilla	coffee
chocolate	cinnamon
strawberry marsala	brown butter
<b>Banfi Rosa Regale</b>	

<b>Double Scoop of Ice Cream</b>	4
<b>Double Scoop of Sorbet</b> cantaloupe or lemon	4

<b>Cheese Plate</b>	3 each/11 for all
<b>Roaring Forties Blue</b>	– cow/Australia
<b>Ménage</b>	– triple cream/Wisconsin (Carr Valley)
<b>Reypener</b>	– aged gouda/Netherlands
<b>Sweet Grass Dairy Holly Springs-aged goat/GA</b> date citrus fig cake, toasted ciabatta	
<b>Portal LBV Port</b>	