

Starters

PIMENTO CHEESE AND GRITS FRITTERS

COUNTRY HAM AIOLI AND HOMEMADE B&B PICKLES... \$10

SEARED SEA SCALLOPS

PANCETTA, CREAMY SAVOY CABBAGE... \$15

FRIED GREEN TOMATOES

GOAT CHEESE, SPICY PECANS AND REMOULADE SAUCE ... \$10

JUMBO SHRIMP AND LOGAN TURNPIKE GRITS

FIRE-ROASTED RED PEPPERS & CARAMELIZED ONIONS IN
A LIGHTLY SPICED SHERRY SAUCE ... \$14

CHILLED JUMBO SHRIMP COCKTAIL SPICY COCKTAIL SAUCE,
LEMON WEDGE ... \$14

FLASH FRIED CALAMARI CHERRY PEPPERS,
MARINARA SAUCE ... \$13

TEMPURA FRIED OKRA SWEET CHILI DIPPING SAUCE ... \$10

Salads

WEDGE

BACON, TOMATOES, SCALLIONS, BLUE CHEESE DRESSING ... \$12

MIXED FIELD GREENS

CRANBERRIES, SPICED PECANS, BALSAMIC VINAIGRETTE ... \$8
ADD BLUE CHEESE OR GOAT CHEESE CRUMBLES... \$11

CAESAR

HOMEMADE CROUTONS, SHAVED REGGIANO PARMESAN... \$11

POACHED PEAR

ARUGULA, SLICED ALMONDS, CRUMBLD BLUE CHEESE,
BALSAMIC VINAIGRETTE ... \$11

HRG CHOPPED

ICEBERG LETTUCE, RED ONION, TOMATOES, CUCUMBERS,
CHICK PEAS, AVOCADO, BELL PEPPER, RANCH DRESSING... \$10

Soup

CHEF'S WHIM OF THE DAY BOWL ... \$9 CUP... \$7

ADVISORY: THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS WHICH MAY CONTAIN HARMFUL BACTERIA, MAY CAUSE SERIOUS ILLNESS OR DEATH

Wood Fired Grill, Smokehouse, Oven Specialties

SEARED DUCK BREAST

SHIITAKE MUSHROOM & LEEK FARRO WITH BASIL CREAM,
ASPARAGUS, APPLE CIDER REDUCTION...\$28

BONELESS BEEF SHORT RIB

SWEET ONION & RED WINE BRAISED, SLOW ROASTED POLENTA,
BRAISED GREENS, CRISPY ONIONS...\$26

SAUTÉED CRAB CAKES

LOGAN TURNPIKE GRITS, ASPARAGUS, MUSTARD SAUCE...\$29

WOOD GRILLED PORK CHOP

STUFFED WITH GOAT CHEESE, CARMELIZED ONION, PECANS,
SPICY SPOON BREAD, SPINACH, PORT WINE SAUCE ...\$28

HRG SKILLET FRIED CHICKEN

FOUR CHEESE MACARONI, GARLIC GREEN BEANS...\$23

HICKORY GRILLED BLACKENED RIB EYE STEAK POTATO SALAD,
ASPARAGUS, CRISPED TOBACCO ONIONS, DEMI- GLACE ...\$35

PAN SAUTÉED SALMON

BRAISED SAVOY CABBAGE & BACON, ROASTED FINGERLING
POTATOES, SPICY TOBACCO CIDER SAUCE...\$29

SAUTEED GROUPE

CRAB MEAT SUCCOTASH, LEMON BUTTER SAUCE,
CRISPY SHOESTRING FRIES ... \$30

WOOD GRILLED WHOLE GEORGIA MOUNTAIN TROUT

BASIL STUFFED, MASHED POTATOES, GARLIC GREEN BEANS,
SMOKED SCALLION AIOLI...\$25

WOOD GRILLED LAMB CHOPS

ROASTED GARLIC MASHED POTATOES, ASPARAGUS,
DIJON MINT GLAZE...\$30

FARM FRESH VEGETABLE SAMPLER...\$22

*SUGGESTED 18% GRATUITY ADDED TO PARTIES OF 6 OR MORE
SHARED ENTREES ADD \$4.00. SUBSTITUTIONS ADD \$2.00
IF YOU HAVE SPECIAL DIETARY NEEDS, HORSERADISH GRILL WILL
TRY TO PLEASE!*