

Macaroni & Cheese

*Creamy with a crisp biscuit topping, a classic Southern recipe made to order. Served with one choice of "House" salad, pork chop, fried chicken tenders, or our handcrafted & smoked Andouille sausage. 12.00
Half portion - Salad/meat options not available - 5.50*

Stuffed Shrimp

Six jumbo shrimp with crab stuffing, broiled and served with either baked potato, mashed potatoes, French fries or rice plus your choice of one side 18.00

Fried Oysters

Fresh VA oysters lightly breaded and fried. Served with a garnish of coleslaw and choice of one side. 14.00

Crab Cakes

Two homemade crab cakes lightly fried and topped with tobacco onions. Served with rice and your choice of one side (Also available pan seared) 19.00

Seafood Platter

Four jumbo fried shrimp, one piece fried cod and a seared crab cake. Served with a garnish of coleslaw, your choice of baked potato, French fries, rice or mashers and one side of your choice. 22.00

Blackened Tuna Steak

We use Chef Paul Prudhomme's famous blackening seasoning on Ahi Tuna (yellowfin). Suggested temp is medium-rare. Served with baked or mashed potato, rice or French fries and your choice of one side. 15.00

Fried Shrimp

Eight jumbo shrimp freshly beer battered & fried golden brown. Served with a garnish of slaw and choice of side or rice, mashers, baked or French fries. 17.00

Grilled Salmon Fillet

"Wild caught" Alaskan char-grilled and served with rice, French fries or mashers and your choice of one side. Spicy orange glaze on request. gf 13.00

Fish & Chips

Batter dipped cod (3 pc) fried and served with a garnish of coleslaw and French Fries. 12.00

Pork & Apples

Sliced, seasoned & pan seared tenderloin topped with fried apples and toasted pecans. Served with choice of rice, mashers or French fries and one side. gf 14.00

Pork Chops

Two thick cut marinated loin chops, grilled and served with choice of mashers/rice/fries and a side. gf 13.00

Montreal Pork Medallions

Montreal seasoned and pan seared tenderloin topped with sautéed onions, peppers and tomatoes. Served with mashers and choice of one side 13.00

Kansas City Dry Rubbed & Smoked St. Louis Ribs

Prepared in house & smoked with VA white hickory from Gregory General Farms of Java. One half rack of pork ribs served dry with sauce on the side, a garnish of coleslaw and your choice of baked potato, rice, mashed potatoes or French fries. gf 16.00

Rib-Eye Steak

USDA Choice 10oz (min.) aged & hand cut. Grilled to your liking: served with baked potato, mashers, rice or French fries and choice of one side. gf 18.00

Meat or Vegetable Lasagna

Classic 3-cheese recipe, our hearty Meat style is made with beef and our homemade Italian Sausage. Served with garlic bread and "House Salad" 13.00 v

Eggplant Parmesan

Breaded fried eggplant baked with marinara and mozzarella cheese. Served over spaghetti with garlic bread and ""House" Salad 12.00 v

Chicken Florentine

Grilled chicken topped with fresh spinach, tomato and mozzarella cheese. Served with mashers, rice or fries and choice of one side. gf \$13.00

Chicken Rodeo

Grilled chicken breast topped with bacon, BBQ sauce, cheddar and tobacco onions. Served with mashers, rice or fries and choice of one side. gf 14.00

All entrées come with sides as noted, a full list can be found on the back page.