



LUNCH AND DINNER

APPETIZERS

Gulf Lump Crab Cakes | \$12
Pan-Seared with Honey Mustard Aioli

Flash-Fried Calamari | \$12
Lightly Dusted Flash-Fried with Buttermilk
Peppercorn Dressing & Roasted Tomato Relish

Hummus of the Day | \$6
Served with Crostini

Southern Fried Green Tomato | \$8
Cornmeal-Dusted Green Tomatoes
Served with Comeback Sauce

Hot Bacon & Hoop Cheese Dip | \$8
With Garlic Crostini

Charcuterie Board | \$12
With Assorted Cheese, Pickled Vegetables & Flatbreads

Pulled Pork Sliders | \$9
Pecan-Smoked Pulled Pork, McClain BBQ Sauce & Slaw

Quesadilla | \$8
Mexican Cheeses Grilled on Flour Tortillas
until Golden Brown, with Pico de Gallo & Sour Cream
Add: Bison \$10 | Chicken \$6 | Shrimp \$8

SOUPS & FARMER'S MARKET SALAD

Soup of the Day | \$4/7
Cup /Bowl

The Twisted Wedge | \$8
Iceberg with Crumbled Blue Cheese, Smoke House
Bacon, Farmers Market Tomatoes, House-Roasted
Garlic Croutons & Buttermilk Peppercorn or Blue
Cheese Dressing

The Market Salad | \$9
Mixed Baby Greens, Farm-Fresh Boiled Egg, Smoke
House Bacon, Tomato, Pickled Red Onion, Shredded
Hoop Cheese, House Croutons & Buttermilk Pepper-
corn or Mississippi Comeback Dressing

Heirloom Tomato Salad | \$9
Heirloom Tomatoes with Cucumber, Banana
Peppers, Sweet Yellow Onion & Local Honey
Apple Cider Vinaigrette

Add Protein: Grilled/Fried Chicken Breast \$6 |
Grilled Bison Strips \$10 | Gulf Shrimp \$8

BURGERS & SANDWICHES

Burgers & Sandwiches served with Choice of Steak House Fries,
Beer-Battered Onion Rings, Cup of Soup, or Half Salad

*McClain Burger | \$9
½ lb. Fresh Wood-Grilled USDA Beef Patty Served on
Fresh Baked Bun with Lettuce, Tomato, Red Onion,
Sweet & Spicy Pickles, Mayo & Mustard

Add: Smoke House Bacon \$3 | Hoop Cheese \$1.50 |
Smoked Gouda \$1.50 | Sautéed Mushrooms \$2 |
Roasted Pepper & Cheese \$2 | Jalapenos \$1 | Fried Egg \$2

Chicken Sandwich | \$9
Buttermilk-Brined, Crispy Fried or Wood-Grilled
Topped with Smoked Gouda Served on Fresh Baked Bun
with Lettuce, Tomato, Sweet & Spicy Pickles,
Mayo & Creole Mustard

Farmer's Market BLT | \$8
Smoke House Bacon on Fresh Baked Croissant
with Roasted Pepper & Hoop Cheese Spread,
Market Tomatoes & Crisp Lettuce

STEAK & GULF SEAFOOD

*NY Strip 14 oz. | \$28

*Ribeye 16 oz. | \$34

*Filet 8 oz. | \$27

*Filet 12 oz. | \$37

*Double-Cut Smoked Pork Chop 16 oz. | \$20

*ELK TENDERLOIN STEAK 6oz. | Market Price
Served with Sweet Potato Puree Finished
with a Demi Glacé

Sauces: Blue Cheese Horseradish Cream Sauce \$3 | Pecan Smoked Bourbon Demi-Glace \$5 | Creole Hollandaise \$3 | Chimichurri Sauce \$3
Toppings: Jumbo Lump Crab Meat \$10 | Gulf Shrimp \$6 | Sautéed Mushrooms & Artichoke \$5

Pecan Wood-Grilled Fish of the Day | Market Price
Fresh Fish selection paired
with Local Produce
selected by our Executive Chef

Shrimp & Grits | \$18
Served in a Smoked Pork
Demi-Glace with
Creamy Cheese Grits

Southern Vegetable Plate | \$12 / 14
Seasonal Variety of Southern Vegetables
Prepared in a Vegetarian-Friendly Style
3 Vegetables / 4 Vegetables

SIDES

- Steak House Cut Fries \$6
- Bacon & Hoop Cheese Mashed Potatoes \$6
- Creamy Cheese Grits \$5
- Farmer's Market Snap Beans \$5
- Smoke House Mac & Cheese \$6
- Collards au Gratin \$5
- Fried Squash & Green Tomato
Fries with Comeback \$6
- Sautéed Asparagus with
Lemon Thyme Butter \$6

BEVERAGES

- Tea
- Unsweet Tea
- Coke
- Diet Coke
- Coke Zero
- Barq's Root Beer
- Dr Pepper
- Diet Dr Pepper
- Lemonade
- Coffee, Reg/Decaf

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Allergy warning: please alert us to any allergies you may have prior to placing your order. Please be advised that all of our foods are prepared in a common kitchen and that we cannot guarantee that cross-contact with other allergens will not occur.

18% gratuity added to parties of 6 or more. Walk-in parties of 10 or more will be served as one check.