

## Small Plates

**Fried Dill Pickle Chips** with Chipotle Ranch 5

**Home Made Potato Chips** with Blue Cheese Dressing and Crumbles 5

**^Caprese Salad** with Reduced Balsamic, Olive Oil and Basil 7

**Cherry Tomato Bruschetta** with Crumbled Goat Cheese and Reduced Balsamic. With Homemade Pork Rinds 10

**Pimento Cheese Fritters** with Bacon Jam and Chipotle Ranch 7

**Fried Green Beans** with Chipotle Ranch 5

**Fried Green Tomatoes** with Rosemary Goat Cheese, Roasted Red Pepper Sauce and Reduced Balsamic 8

**\*Sesame Wasabi Crusted Ahi Tuna** Asian Aioli & Ponzu 12

**Lump Crab Cakes** with Lemon Cream Sauce 12

**^Bacon Wrapped Dates** with Rosemary Goat Cheese, Roasted Red Pepper Coulis, Reduced Balsamic 7

**^Blue Cheese Stuffed Pears** with Caramelized Onion, Roasted Red Peppers and Pork Belly 8

## Soups and Salads

## Soup du Jour

Cup 3 / Bowl 5

**Caesar-** Romaine, Home Made Croutons, Parmesan Cheese, Caesar Dressing\*  
Half 5 / Whole 9

**^Recess Signature-** Spring Mix, Pickled Pears, Red Onion, Goat Cheese, Candied Pecans, Vidalia Onion Vinaigrette  
Half 6 / Whole 10

**^Baby Arugula-** Caramelized Onions, Blue Cheese, Bacon, Apple Croutons, Sherry Pecan Vinaigrette  
Half 6 / Whole 10

**^Baby Spinach-** Cremini Mushroom, Cherry Tomatoes, Shaved Parmesan, Warm Tomato Bacon Vinaigrette  
Half 6 / Whole 10

**House Salad-** Half 6/ Whole 10

## Add to salad:

**Chicken 5/7 Shrimp 6/8 Salmon 7/10 Crab Cake 7/10**

**^Dressings:** Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, Warm Bacon Vinaigrette, Caesar\*, 1000 Island, Sherry Pecan Vinaigrette, Vidalia Onion Vinaigrette

## Side Items

Roasted Red Potatoes Mac n Cheese (6)

**^Green Beans** **^Grilled Asparagus**

Fried Green Tomatoes **^Mashed Potatoes**

**^Sliced Tomatoes** Fried Green Beans

**^Sautéed Spinach** Fried Pickles

Hand Cut French Fries Fried Sweet Potatoes

**^Mascarpone Grits** **^Brussels Sprout**

**^Broccoli** **^Collard Greens**

**The above Side Items are \$3 when ordered a la carte**

## Piadina Flat Breads

**Re-cess** – Fresh Mozzarella, Tomatoes, Fresh Basil with Roasted Red Pepper Coulis & Parmesan Cheese 9

**White** - Shrimp, Spinach, Mushrooms, Mozzarella, Parmesan Cream, Basil 11

**The Southerner** – Grilled Chicken, Red Onion, Cheddar and Mozzarella Cheese and BBQ Sauce 10

## Pub Fare

**\*Pim Burger-**Pimento Cheese, Bacon Jam, Fried Green Tomato, Lettuce. Choice of Side 12

**\*American Burger-**American Cheese, Bacon, Lettuce, and Tomato. Choice of Side 11

**\*Blue Burger-** Hot Blue Cheese Sauce, Caramelized Onions and Bacon. Choice of Side 12

**\*Mushroom Swiss Burger-** Cremini Mushrooms, Caramelized Onion, Swiss Cheese, Lettuce, Tomato. Choice of Side 11

**Fish Tacos** – Grilled or Blackened Tilapia or Fried Alaskan Pollock, Topped with Creamy Slaw, Black Bean Corn Salsa and Ranch. Choice of Side 12

**Fish and Chips** – Two Filets of Beer Battered Alaskan Pollock with Hand Cut Fries and Homemade Tartar Sauce 12

**Chicken Strips** – Grilled or Fried with French Fries and Honey Mustard 12

## Big Plates

**Meat Loaf** – 8oz. Meatloaf, Mashed Potatoes, Green Beans and Black Peppercorn Sauce 13

**Nashville Hot Fried Chicken Thighs-** Bone in and Twice Fried in "Hot Oil". Served with Mashed Potatoes, Collard Greens 16

**^Char Grilled Pork Chops-** Pickled Pear and Apple Chutney, Sautéed Spinach, Mascarpone Grits 16

**^\*16oz Ribeye** –Char-grilled with Mashed Potatoes, Broccoli, Roasted Garlic Compound Butter 28

**^\*7oz Filet Mignon** – Char-grilled with Grilled Asparagus, Mashed Potatoes, Blue Cheese Compound Butter 28

**Shrimp 'n' Grits Étouffée-** Seared Pork Belly, Brussels Sprout, Roasted Red Peppers, and Caramelized Onions 18

**Lemon Pepper Salmon** – Fresh Canadian Salmon, Homemade Lemon Pepper Seasoning, Roasted Potatoes, Broccoli, with a Lemon Cream Sauce 19

**\*Grilled Bistro Filet** – Roasted Red Potatoes, Green Beans and Black Peppercorn Sauce 17

**^Pan Roasted Chicken Breast** – Melted Fresh Mozzarella, Cherry Tomato Bruschetta, Mashed Potatoes, Asparagus 17

**Crab Cake Entrée** – Three Lump Crab Cakes over Mascarpone Grits with Asparagus with a Lemon Cream Sauce 24

**Cajun Chicken Alfredo-** Andouille Sausage, Roasted Red Pepper, Caramelized Onion, Shaved Parmesan 16

**Pecan Crusted Rainbow Trout-** Topped with Lump Crab, Capers, and Cherry Tomato. Served With Mascarpone Grits and Collard Greens 21

**Fresh Catch/Dinner Special-** Daily Fresh Fish/Dinner Special Market Price

**^Denotes Gluten Free Item**

**\*Warning:** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.