



Dinner

Small Plates

- Fried Dill Pickle Chips** with Chipotle Ranch 7
- Blue Cheese Chips**- Warm House Cut Potato Chips topped with Blue Cheese Cream Gravy & Blue Cheese Crumbles 8
- ^**Caprese Salad**- Smoked Fresh Mozzarella, Roasted Tomatoes, Reduced Balsamic, Basil Infused Olive Oil 9
- Pimento Cheese Fritters**- Bacon Jam, Chipotle Ranch 8
- Fried Green Beans** with Chipotle Ranch 7
- Fried Green Tomatoes**- Rosemary Goat Cheese, Roasted Red Pepper Coulis and Reduced Balsamic 8
- ^**Sesame Wasabi Crusted Ahi Tuna**- Carrot Ginger Aioli, Ponzu, Thai Chili and Sesame Slaw 12
- Crab Cakes** with Buerre Blanc 13
- ^**Bacon Wrapped Dates**- Rosemary Goat Cheese, Roasted Red Pepper Coulis, Reduced Balsamic 8
- Bang Bang Shrimp Wonton Tacos**- Topped with Thai Chili Sesame Slaw 12

Soups and Salads

Soup du Jour
Cup 3 / Bowl 5

- Caesar**- Fresh Cut Red Romaine, Home Made Croutons, Parmesan Cheese, Caesar Dressing*
Half 6 / Whole 10
- ^**Recess Signature**- Spring Mix, Strawberries, Red Onion, Goat Cheese, Candied Pecans, Vidalia Onion Vinaigrette
Half 8 / Whole 13
- ^**Baby Arugula**- Caramelized Onions, Blue Cheese, Bacon, Apple Croutons, Sherry Pecan Vinaigrette
Half 8 / Whole 13
- ^**Baby Spinach**- Cremini Mushroom, Cherry Tomatoes, Shaved Parmesan, Warm Tomato Bacon Vinaigrette
Half 8 / Whole 13

House Salad Available Upon Request

Add to salad:

Chicken 5/7 **Shrimp** 9/14 **Salmon** 9/14 **Crab Cake** 8/14

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

(All dressings are gluten free and made in house)

Additional Charge for Extra Dressings/Sauces

Side Items

- Roasted Red Potatoes 3 Mac n Cheese 6
- ^Green Beans 3 ^Grilled Asparagus 5
- Fried Green Tomatoes 3 ^Mashed Potatoes 3
- ^Sliced Tomatoes 3 Fried Green Beans 3
- ^Sautéed Spinach 3 Fried Pickles 3
- Hand Cut French Fries 3 Sweet Potato Fries 3
- ^Mascarpone Grits 3 ^Brussels Sprout 3
- ^Charred Broccolini 4 ^Collard Greens 3

^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.

Piadina Flat Breads

- Re-cess** -Smoked Fresh Mozzarella, Cherry Tomatoes, Fresh Basil, Roasted Red Pepper Coulis 11
- White** - Shrimp, Spinach, Mushrooms, Mozzarella, Parmesan, Buerre Blanc, Basil 13
- The Southerner** - Grilled Chicken or Smoked Pork Shoulder, Red Onion, Cheddar and Mozzarella Cheese and BBQ Sauce 12

Pub Fare

- ***Pim Burger**-Pimento Cheese, Bacon Jam, Fried Green Tomato, Lettuce 13
- ***American Burger**-American Cheese, Bacon, Lettuce, Tomato 12
- ***Blue Burger**- Hot Blue Cheese Sauce, Caramelized Onions, Bacon 14
- ***Burger of the Week- Chef Special** MKT
- Fish Tacos** - Grilled or Blackened Mahi Mahi or Fried Alaskan Pollock, Topped with Creamy Slaw, Black Bean Corn Salsa and Ranch. 14
- Fish and Chips** - Two Filets of Beer Battered Alaskan Pollock, Hand Cut Fries and Homemade Tartar Sauce 12
- Chicken Strips** - Grilled or Fried, French Fries & Honey Mustard 13

Big Plates

- Meat Loaf** - 8oz. Meatloaf, Au Poivre, Mashed Potatoes, Green Beans 14
- Bone in Fried Chicken Thighs**- Roasted Red Potatoes, Collard Greens (Try it Nashville Hot Style!) 14
- ^**Smoked Bone-in Pork Chop**- Bourbon Peach Pecan Glaze, Collard Greens, Mascarpone Grits 21
- ^***14oz Ribeye** - Mashed Potatoes, Charred Broccolini, Roasted Garlic Compound Butter MKT
- ^***7oz Filet Mignon** - Grilled Asparagus, Mashed Potatoes, Blue Cheese Rosemary Compound Butter MKT
- Shrimp 'n' Grits** - Fried Mascarpone Grit Cake, Seared Pork Belly, Brussels Sprout, Roasted Red Peppers, and Caramelized Onions. Topped with Belgian White Beer Gravy 23
- Lemon Pepper Salmon** - Fresh Canadian Salmon, Buerre Blanc, Roasted Red Potatoes, Charred Broccolini 23
- ***Tri Peppercorn Crusted Bistro Filet** - French Fries, Green Beans and au Poivre 20
- Pesto Grilled Chicken Breast** - Smoked Gouda Mornay, Mashed Potatoes, Asparagus 18
- Crab Cake Entrée** - Three Crab Cakes, Mascarpone Grits, Asparagus, Buerre Blanc 28
- Cajun Pasta Alfredo**- Choice of Chicken or Shrimp, Andouille Sausage, Roasted Red Pepper, Caramelized Onion, Shaved Parmesan 18
- Crab Stuffed Mahi Mahi**- Mascarpone Grits, Charred Broccolini, Roasted Red Pepper Coulis 25
- Fresh Catch / Dinner Special** MKT