



## Dinner

### Small Plates

- Fried Dill Pickle Chips** with Chipotle Ranch 8
- Blue Cheese Chips**- Warm House Cut Potato Chips topped with Blue Cheese Cream Gravy & Blue Cheese Crumbles 8
- ^**Caprese Salad**- Smoked Fresh Mozzarella, Tomatoes, Reduced Balsamic, Basil Infused Olive Oil 10
- Pimento Cheese Fritters**- Bacon Jam, Chipotle Ranch 8
- Fried Green Beans** with Chipotle Ranch 8
- Fried Green Tomatoes**- Rosemary Goat Cheese, Roasted Red Pepper Coulis and Reduced Balsamic 10
- \***Sesame Wasabi Crusted Ahi Tuna**- Carrot Ginger Aioli, Ponzu, Thai Chili and Sesame Slaw 15
- Crab Cakes** with Buerre Blanc 15
- ^**Bacon Wrapped Dates**- Rosemary Goat Cheese, Roasted Red Pepper Coulis, Reduced Balsamic 10
- Bang Bang Shrimp Wonton Tacos**- Topped with Thai Chili Sesame Slaw 15

### Soups and Salads

**Soup du Jour**  
Cup 4 / Bowl 6

- Caesar**- Fresh Cut Red Romaine, Home Made Croutons, Parmesan Cheese, Caesar Dressing\*  
Half 7 / Whole 11
- ^**Recess Signature**- Spring Mix, Seasonal Fruit, Red Onion, Goat Cheese, Candied Pecans, Vidalia Onion Vinaigrette  
Half 8 / Whole 14
- ^**Baby Arugula**- Caramelized Onions, Blue Cheese, Bacon, Apple Croutons, Sherry Pecan Vinaigrette  
Half 8 / Whole 14
- ^**Baby Spinach**- Cremini Mushroom, Cherry Tomatoes, Shaved Parmesan, Warm Tomato Bacon Vinaigrette  
Half 8 / Whole 14

### House Salad Available Upon Request

Add to salad:

**Chicken 7 Shrimp 12 Salmon 15 Crab Cake 8**

^**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 8  
^Green Beans 3    ^Grilled Asparagus 6  
Fried Green Tomatoes 4    ^Mashed Potatoes 3  
**Chipotle Creamed Corn 5**    Fried Green Beans 4  
**Hot Honey Fried Sprouts 6**    Fried Pickles 4  
Hand Cut French Fries 4    Sweet Potato Fries 4  
^Mascarpone Grits 3    ^Brussels Sprout 5  
^Charred Broccolini 6    ^Collard Greens 5

^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, Tomatoes, Fresh Basil, Roasted Red Pepper Coulis 13
- White** - Shrimp, Spinach, Mushrooms, Mozzarella, Parmesan, Buerre Blanc, Basil 15
- The Southerner** - Grilled Chicken or Smoked Pork Shoulder, Red Onion, Cheddar and Mozzarella Cheese and BBQ Sauce 14

### Pub Fare

- \***Pim Burger**-Pimento Cheese, Bacon Jam, Fried Green Tomato, Lettuce 15
- \***American Burger**-American Cheese, Bacon, Lettuce, Tomato 14
- \***Blue Burger**- Hot Blue Cheese Sauce, Caramelized Onions, Bacon 15
- \***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. 16
- Fish and Chips** - Two Filets of Beer Battered Alaskan Pollock, Hand Cut Fries and Homemade Tartar Sauce 15
- Chicken Strips** - Grilled or Fried, French Fries & Honey Mustard 15

### Big Plates

- Meat Loaf** - 8oz. Meatloaf, Au Poivre, Mashed Potatoes, Green Beans 16
- Pan Seared Duck Breast**- Blueberry Balsamic Gastrique, Hot Honey Fried Brussels Sprouts, Chipotle Creamed Corn 33
- Fried Chicken Thighs**- Chipotle Creamed Corn, Collard Greens (Plain, Nashville, or Hot Honey) 16
- ^**Smoked Bone-in Pork Chop**- Blueberry Balsamic Gastrique, Collard Greens, Mascarpone Grits 22
- ^\***14oz Ribeye** - Mashed Potatoes, Charred Broccolini, Roasted Garlic Compound Butter MKT
- ^\***7oz Filet Mignon** - Grilled Asparagus, Mashed Potatoes, Blue Cheese 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 25
- Lemon Pepper Salmon** - Fresh Canadian Salmon, Buerre Blanc, Roasted Red Potatoes, Charred Broccolini 26
- \***Tri Peppercorn Crusted Bistro Filet** - French Fries, Green Beans and au Poivre 24
- Pesto Grilled Chicken Breast** - Smoked Gouda Mornay, Mashed Potatoes, Asparagus 21
- Cajun Pasta Alfredo**- Choice of Chicken or Shrimp, Andouille Sausage, Roasted Red Pepper, Caramelized Onion, Shaved Parmesan 20
- Crab Stuffed Mahi Mahi**- Mascarpone Grits, Charred Broccolini, Roasted Red Pepper Coulis 30
- Fresh Catch / Dinner Special** MKT