



Dinner

Small Plates

^Bacon Wrapped Dates Rosemary Goat Cheese, Roasted Red Pepper Coulis, Reduced Balsamic 10

Fried Dill Pickle Chips with Chipotle Ranch 8

Cherry Pepper Fried Shrimp Lightly Battered with Fried Lemons and Cherry Peppers. Tossed in Garlic and Cherry Pepper Compound Butter 15

Blue Cheese Chips Warm House Cut Potato Chips topped with Blue Cheese Cream Gravy & Blue Cheese Crumbles 8

Pimento Cheese Rangoon Bacon Jam, Chipotle Ranch 9

***Sesame Wasabi Crusted Ahi Tuna** Carrot Ginger Aioli, Ponzu, Thai Chili and Sesame Slaw 15

Fried Green Beans with Chipotle Ranch 8

Hot Honey Fried Brussels Sprouts Bacon, Goat Cheese, Pickled Red Onion, Honey Mustard 10

Fried Green Tomatoes Goat Cheese, Roasted Red Pepper Coulis and Reduced Balsamic 10

Crab Cakes with Lemon Gastrique 15

Pub Fare

***Cheddar Burger**-Extra Sharp Wisconsin Cheddar, Caramelized Onion Jam, Lettuce, Tomato 14

***American Burger**-American Cheese, Bacon, Lettuce, Tomato 14

***Blue Burger**- Blue Cheese Cream Gravy, Caramelized Onions, Bacon 15

***Burger of the Week- Chef Special** MKT

Fish Tacos - Key Lime Pepper Mahi Mahi or Fried Alaskan Pollock. Topped with Citrus Slaw, Pickled Peach and Green Tomato Pico De Gallo 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

Meatloaf Mashed Potatoes, Green Beans, Au Poivre 16

Pickle Brined Fried Chicken Thighs Sweet Potato Medallions, Collard Greens 16
(Nashville Hot, Hot Honey, Plain)

^Smoked Crispy Pork Belly Smoked Gouda Grits, Collard Greens, Caramelized Onion Jam 17

***Coffee Crusted Ribeye** - Mashed Potatoes, Hot Honey Fried Brussels Sprouts, Blue Cheese Compound Butter MKT

Char Grilled Chicken Breast Smoked Gouda Grits, Blistered Haricot Verts, Pickled Peach and Green Tomato Pico De Gallo 21

***Pink Peppercorn Crusted Filet Mignon** Mashed Potato, Grilled Asparagus, Wild Mushroom Demi Glace Mkt

Shrimp 'n' Grits - Fried Smoked Gouda Grit Cake, Pork Belly, Wild Mushrooms, Caramelized Onion, Charred Scallion Gremolata Pan Sauce 25

Everything Crusted Canadian Salmon Herb Butter Red Potatoes, Blistered Haricot Verts, Lemon Gastrique 27

***Tri Peppercorn Crusted Bistro Filet** French Fries, Green Beans and Au Poivre 24

Pasta Florentine Shallot, Garlic, Tomato, Spinach, Lemon and White Wine Cream, Shaved Parmesan, Wild Mushroom Powder 15

(Add Herb Crusted Chicken Breast 7, Salmon 15, Shrimp 12)

^Char Grilled Red Grouper Sweet Potato Medallions, Grilled Asparagus, Charred Scallion Gremolata 27

Fresh Catch / Dinner Special MKT

Soups and Salads

Soup du Jour
Cup 5 / Bowl 8

Caesar- Fresh Cut Red Romaine, Home Made Croutons, Parmesan Cheese, Caesar Dressing* 9

^Recess Signature- Spring Mix, Flash Fried Golden Raisins, Red Onion, Goat Cheese, Candied Pecans, Vidalia Onion Vinaigrette 11

^Baby Arugula- Caramelized Onions, Blue Cheese, Bacon, Granny Smith Apple, Candied Pecans, Blue Cheese Balsamic Vinaigrette 11

Mix Green Salad Available Upon Request

Add to salad:

Chicken 7 Shrimp 12 Salmon 15 Crab Cake 8

^Dressings: Ranch, Blue Cheese Balsamic Vinaigrette, Caesar*, Vidalia Onion Vinaigrette, Honey Mustard

(All dressings are gluten free and made in house)

Additional Charge for Extra Dressings/Sauces

Side Items

Herb Butter Red Potatoes 4 Mac n Cheese 8

^Green Beans 3 ^Grilled Asparagus 6

Fried Green Tomatoes 4 ^Mashed Potatoes 4

Blistered Haricot Verts 5 Fried Green Beans 4

Hot Honey Fried Sprouts 6 Fried Pickles 4

Hand Cut French Fries 4 Sweet Potato Fries 4

^Smoked Gouda Grits 4 ^Brussels Sprout 5

^Sweet Potato Medallions 5 ^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.**