

## Small Plates

### Fried Deviled Eggs

Jalapeno Jam, Bacon, Pickled Red Onion 12

### Buffalo Fried Cauliflower

Blue Cheese Crumbles,  
Ranch, Pickles 10

### Bacon Wrapped Dates

Rosemary Goat Cheese, Roasted Red Pepper Coulis,  
Reduced Balsamic 11

### Fried Dill Pickle Chips

with Chipotle Ranch 8

### Pimento Cheese Rangoon

Bacon Jam, Chipotle Ranch 10

### \*Sesame Wasabi Crusted Ahi Tuna

Carrot Ginger Aioli, Ponzu, Thai Chili and Sesame Slaw 16

### Fried Green Beans

with Chipotle Ranch 8

### Hot Honey Fried Brussels Sprouts

Bacon, Goat Cheese, Pickled Red Onion, Honey Mustard 12

### Fried Green Tomatoes

Goat Cheese, Roasted Red Pepper Coulis and  
Reduced Balsamic 11

### Crab Cakes

with Lemon Brown Butter and Remoulade 16

## Sides

Herb Roasted Red Potatoes 4

Green Beans 4

Fried Green Tomatoes 5

Roasted Carrots 5

Hot Honey Fried Sprouts 6

French Fries 4

Smoked Gouda Grits 4

Mac n Cheese 8

Grilled Asparagus 6

Mashed Potatoes 4

Fried Green Beans 5

Fried Pickles 5

Sweet Potato Fries 5

Collard Greens 5

## DINNER

### Big Plates

#### Meatloaf

Mashed Potatoes, Green Beans, Au Poivre 16

#### Pickle Brined Fried Chicken Thighs

Savory Corn Pudding, Collard Greens 18  
*(Nashville Hot, Hot Honey, Garlic Parmesan, Plain)*

#### Smoked Crispy Pork Belly

Smoked Gouda Grits, Collard Greens, Caramelized Onion Jam 17

#### \*Coffee Crusted Ribeye

Mashed Potatoes, Molasses Roasted Heirloom Carrots, Jalapeño Jam MKT

#### Garlic Parmesan Grilled Chicken Breast

Herb Roasted Red Potatoes, Grilled Asparagus, Garlic Parmesan Cream 23

#### Shrimp 'n' Grits

Crispy Pork Belly, Argentinean Red Shrimp, Garlic,  
Shallot, Bourbon Butter Sauce,  
Smoked Gouda Grits 26

#### Everything Crusted Atlantic Salmon

Savory Corn Pudding, Collard Greens, Lemon Brown Butter 26

#### \*Tri Peppercorn Crusted Flat Iron Steak

French Fries, Green Beans and Au Poivre 28

#### Pasta Florentine

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

*Add Herb Crusted Chicken Breast 10, Salmon 15, Shrimp 14*

#### Key Lime Peppered Red Grouper

Crab Claw and Cucumber Salad, Smoked Gouda Grits, Grilled Asparagus,  
Ponzu 36

#### Beer Braised Short Rib

Molasses Roasted Heirloom Carrots, Smoked Gouda Grits, Drunken Demi  
Glace, Crispy Fried Onion 31

#### Fresh Catch / Dinner Special MKT

\*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.

3% Convenience Fee for all Card Payments

## Soups & Salads

Soup du Jour Cup 6 / Bowl 9

#### Caesar

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

#### Recess Signature

Spring Mix, Freeze Dried Raspberry, Red Onion, Goat Cheese,  
Candied Pecans, Peach Mimosa Vinaigrette 12

#### Baby Arugula

Caramelized Onions, Blue Cheese, Bacon,  
Granny Smith Apple, Candied Pecans,  
Blue Cheese Balsamic Vinaigrette 12

Mix Green Salad Available Upon Request

#### Add Protein

*Chicken 5 Shrimp 14 Salmon 15 Crab Cake 8*

#### Dressings

Ranch, Blue Cheese Balsamic Vinaigrette, Caesar\*,  
Peach Mimosa Vinaigrette, Honey Mustard  
*(All dressings are gluten free and made in house)*

\*\*Additional Charge for Extra Dressings/Sauces\*\*

## Pub Fare

#### \*Cheddar Burger

Extra Sharp Wisconsin Cheddar, Caramelized Onion Jam,  
Lettuce, Tomato 15

#### \*American Burger

American Cheese, Bacon, Lettuce, Tomato 15

#### \*Re-cess Pub Burger

Irish White Cheddar, Bacon, Beer Mustard, Crispy Fried Onion,  
Bibb Lettuce, Tomato 16

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

#### Fish Tacos

Key Lime Pepper Mahi Mahi or Beer Battered Haddock, Citrus  
Slaw, Pickled Peach and Green Tomato Pico De Gallo,  
Chipotle Ranch 16

#### Fish and Chips

Tropicália Beer Battered Haddock, Malt Vinegar Dusted Fries,  
Remoulade and Tartar Sauce 16

#### Chicken Strips

Grilled or Fried Chicken Tenderloins, French Fries  
& Honey Mustard 16

