

Small Plates

Fried Deviled Eggs

Jalapeno Jam, Bacon, Pickled Red Onion 12

Hushpuppy Fried Calamari

Potlikker Aioli, Cajun Remoulade 14

Bacon Wrapped Dates

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

Fried Dill Pickle Chips

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

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

Lemon Brown Butter and Remoulade 16

Peanut Butter and Jelly Pork Belly

Sweet and Spicy Peanut Butter, Champagne Grape Jelly,
Fried Peanut Chili Crisp 12

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

Dirty Rice Hoppin John, 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

Crab Stuffed Atlantic Salmon

Grits, Asparagus, Lemon Brown Butter 34

*Tri Peppercorn Crusted Flat Iron Steak

French Fries, Green Beans and Au Poivre 28

Cajun Pasta Alfredo

Choice of Blackened Chicken or Shrimp, Andouille Sausage,
Caramelized Onions, Roasted Red Peppers,
and Fettuccine. 23/28

Hush Puppy Crusted Mahi Mahi

Dirty Rice Hoppin John, Collards, Lemon Brown Butter 28

Beer Braised Short Rib

Molasses Roasted Heirloom Carrots, Smoked Gouda Grits, Drunken Demi
Glaze, 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 16

