

LUNCH

SOUPS & SALADS

Butternut Squash Bisque — \$8
Crème fraîche, spiced walnuts, touch of curry

She Crab Soup — \$10
Swiss cream, paprika, sherry finish

Warm Goat Cheese Salad — \$12
Mixed greens, roasted beets, candied walnuts, sherry vinaigrette

Autumn Chicken Salad — \$12
Grilled chicken, grapes, apples, walnuts, lemon truffle vinaigrette

Steak Salad — \$22
Large house salad. Topped with red wine demi-glacé and shredded mozzarella

SANDWICHES AND CLASSICS

Smoked Turkey & Farmers Cheese — \$14
Flatbread, apple butter, arugula, served with house fries

Pimento Cheeseburger — \$18
8oz Angus, house-made pimento cheese, lettuce, tomato, brioche bun

BLT — \$14
Crispy bacon, baby greens, roasted garlic mayo, pressed bread

Shrimp Po' Boy — \$18
Crispy Gulf shrimp, lettuce, tomato, remoulade, toasted French roll

PLATES & ENTREES

Grilled Salmon — \$24
Lemon-dill butter, cous-cous, sautéed spinach

Shrimp & Grits — \$16
Fresh spinach and local corn in a shallot cream sauce. Served over creamy yellow grits topped with local tomato and crispy bacon

Pork scallopini — \$18
*artichoke hearts, roasted red peppers and goat cheese topped with white wine demi glacé.
Served with a house salad*

SWEETS

Apple Crisp à la Mode — \$10
vanilla ice cream

Raspberry Pie — \$10
Malia's Classic

Sticky Toffe Pudding — \$10
Salted caramel, vanilla ice cream

