



## HOURS

**Grab & Go Breakfast items 7–10 a.m. Daily**

**Lunch: Monday–Saturday 11 a.m.–2 p.m. (The bar will remain open until 5 p.m.)**

**Dinner: Wednesday–Saturday 5–9 p.m.**

## SUNDAY BRUNCH

**(Full brunch)**

**10:30 a.m.–2 p.m.**



## STARTERS

### Grilled Corn Fritters

Peppadew aioli, Artisan greens

\$7

### Vidalia Onion Petals

Cold Brew tempura, Grilled lemon remoulade

\$6

### Ham Bone Soup

White beans, Hickory broth, Shank ham, Cornbread cupcake

\$8

### Pimiento Cheese Poppers

Roasted sweet peppers, Bacon, Cornmeal waffle batter, Onion jam

\$8

### Woo Pig Wonton

Fork shredded pork, Pickled cabbage, Carrot sticks, Carolina mustard

\$7

### Country Crudité

Carrot, Celery, Cucumber, Green bean, Peppadew hummus

\$6

### Skillet Shrimp

Roasted garlic, Wild honey tomato cider, Candied bacon

\$12

## SALADS

(Salads served with yeast roll or cornbread cupcake, and choice of dressing)

### Summer Salad

Mixed greens, Cucumber, Tomato, Pickled red onion, Smoked croutons

\$6 Full / \$3 Half

### Crispy Cobb Salad

Buttermilk fried chicken, Avocado, Egg, Bacon, Blue Cheese, Tomato, Roasted corn

\$10

### Caesar Chop Salad

Roasted garlic, Parmesan, Cornbread croutons, Hearts of Romaine

\$8 Full/ \$4 Half Add chicken, shrimp or salmon \$14 Full/ \$7 Half

### Sweet Tea Brined Chicken Salad

Caramelized peaches, Walnut pralines, Dukes Mayo, Artisan greens

\$10

### Rosie's Tuna Guacamole

White Albacore, House pickles, Avocado dressing, Hearts of Romaine

\$10

## SANDWICHES

### Short Rib Burger

Lettuce, tomato, onion, American cheese, Potato roll, Buttermilk fries and House pickles  
\$12

### P.B.L.T.

Pimiento cheese, Bacon, Lettuce, Tomato, Grilled Texas toast, Mesquite chips  
\$9

### Granada Club

Fresh shank ham, hand-carved roasted turkey, Bacon, LTO, Grilled Texas toast, Honey-garlic mayo, Mesquite chips  
\$11

### Pig and a Pretzel

Fork shredded pork, Wild honey tomato cider, Green apple slaw, Pretzel roll, Buttermilk fries  
\$11

### Grilled Chicken Cobb Sandwich

Avocado, Tomato, Blue cheese, Artisan Lettuce, Potato roll, Honey garlic mayo, Mesquite chips  
\$12

## ENTREES

(Entrees served with yeast roll or cornbread cupcake and honey butter)

### Grilled Filet Mignon

Pimiento Au gratin, String beans, White-truffle tarragon butter  
\$21

### Cedar Maple Salmon

Seasonal Vegetable, Praline pilaf, Fresh dill, Charred lemon  
\$15

### Skillet Seared Catfish

Apple cider slaw, Praline pilaf, Rockefeller tartar sauce  
\$13

### Pork Tenderloin Medallions

Peach apple chutney, Twice baked potato salad, Seasonal vegetable  
\$12

### Molasses Grilled Chicken Breast

Apple cider slaw, Charred onion jam, Deviled egg potato salad  
\$12

## DESSERTS

**Soft Serve Ice Cream**  
Vanilla, chocolate, Chef's choice  
\$3 cone / \$4 double

**Fresh Baked Apple Pie**  
Ice cream or whipped cream  
\$6

**Mississippi Mud Pie**  
Chocolate fudge sauce and whipped cream  
\$6

**Chef's Choice Dessert**  
Market price

**Chef's Choice Sugar Free**  
Market price

## BEVERAGES

Coffee, Iced Tea, Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sprite, Root Beer, Lemonade  
\$2

## BEER

Domestic \$3 Imported \$3.50 Draft \$2.50

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(Full brunch)

10:30 a.m.–2 p.m.

\$16, children under 12 - \$8.95, children under 4 - no charge

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.