

Starters

Blue Crab Bisque 8

With Jumbo Lump Crab Meat

Colossal Shrimp Cocktail 12

Bloody Horseradish Sauce

Ocean Garden Shrimp

New Orleans Fried Scallops 12

Lobster Hollandaise

New Bedford, Massachusetts 10/20's

Pimento Cheese & Fried Green Tomatoes 8

Salads

The Bibb 8

*Boston Bibb and Butternut Crunch Bibb Lettuce, Mandarin Oranges, Pears, Craisins, Toasted Hazelnuts, and Fried Goat Cheese
Citrus Vinaigrette*

Our House Salad 7

*Baby Greens, Radish, Carrot, Cucumber, Bleu Cheese, Grape Tomatoes, Candied Walnuts
Champagne Vinaigrette*

Classic Caesar 7

With Reggiano Tuiles

Greek Salad 12

*Mixed baby greens, Kalamata Olives, Artichoke Hearts, Roasted Red Peppers, Tomatoes, Pepperoncini,
and Feta Cheese with House Greek Vinaigrette*

Add Chicken - 15

Add Shrimp - 17

Entrées

Terrace Fried Chicken 19

Smashed Red Potatoes, Southern Green Beans

Country Gravy

Mt. Airy, GA

Montana Ranch Steak and Egg 29

8 oz Organic Filet

Crawfish, Leek, Bacon, and Smoked Gouda Pancakes

Poached Egg & Sautéed Spinach

Black Truffle Butter

Billings, Montana

Maple Leaf Duck Sandwich 14

Seared Duck Breast on Toasted Baguette with Melted Camembert, Caramelized Onions, and Craisins.

Served with Sweet Potato Tater Tots.

Milford, IN

Chicken Provençal 22

*Springer Mountain Farms Chicken
Capers, Tomatoes, Fresh Herbs, Roasted Baby Potatoes, and Baby Carrots
Mt. Airy, GA*

Wagyu Beef Burger 13

*Strube Ranch Wagyu Beef with Cheddar, Lettuce, Tomato, and Roasted Poblano Ketchup on a Brioche Bun.
Served with Steak Fries
Pittsburg, TX*

Pan Seared North Carolina Trout 21

*Vegetable Rice Pilaf, Tempura Haricot Verts
Pineapple Soy Beurre Blanc
Andrews, NC*

Maple-Horseradish Veal Chop 30

*Dauphinoise Potatoes, Sautéed Spinach, Fried Onions
Le Québécois
Canadian Grain Fed*

Catfish Po' Boy 13

*Salt and Pepper Catfish on a Toasted Hoagie with Shredded Iceberg, Tomato, Cajun Tartar Sauce, and Onion Relish.
Served with Sweet Potato Waffle Fries
Ayden, NC*

Eden Farm Pork Tenderloin 23

*Black-eyed Pea Succotash, Oven Roasted Baby Potatoes
Jalapeño Jam
100% Berkshire Pork
St. Center, Iowa*

Vegetarian Plate 13

*Selection of Fresh Vegetables with Dauphinoise Potatoes,
Tempura Hericort Vert, and Sautéed Baby Carrots and Asparagus*

Mary-Hill Farms Lambchops 28

*Herb-marinated Domestic Double Cut Lambchops
Charred Asparagus, Shoe-string Potatoes
Aspen, CO*

Oven Roasted Salmon 23

*Herb-rubbed Norwegian Salmon
Bourbon Mustard Glaze
Steamed Asparagus and Baby Carrots
Norway*

*Operating Partner
Jacob Penick*

*Executive Chef
Thomas A. Kerns*

*Sous Chef
Patrick Davis*

This menu features all hormone-free, grain fed beef, pork, chicken, and veal