



DINNER MENU

STARTERS

Onion Rings <i>Newcastle beer battered with hushpuppy mix + honey mustard</i>	10
Mussels <i>flash sautéed in spicy marinara sauce</i>	12
Chicken & Dumplings <i>carrot, celery, shredded chicken + chicken gravy</i>	11
Flat Bread <i>arugula, onions, tomatoes, mozzarella + basil</i>	12
Sea Scallops <i>lentils, cauliflower puree + tomato compote</i>	13
Pimento Cheese Stuffed Dates <i>extra sharp Vermont white + sharp cheddar cheese</i>	8
Southern Spring Rolls <i>bbq, shitake mushrooms, napa cabbage, collards + sesame ginger</i>	11
Tomato Bisque or Soup du Jour	5

SALADS

House <i>spring mix, carrots, tomatoes, cucumber, white cheddar + house dressing</i>	7
Caesar <i>hearts of romaine + housemade croutons</i>	7
Fried Goat Cheese <i>spring mix, roasted tomatoes, pecans, onions + dried cranberries</i>	13
Winter <i>greens, sharp white cheddar, candied pecan, poached pear + sherry vinaigrette</i>	11

Add Chicken 5, Shrimp or Salmon 6

*House-Made Dressings: Bleu Cheese, Caesar, Ranch, Sesame Ginger, Honey Mustard
Balsamic Vinaigrette, Maple Pecan Vinaigrette, Sherry Vinaigrette*

ENTREES

Fried Chicken <i>mac & cheese, haricot verts + peach chutney</i>	18
Shrimp and Grits <i>large Tiger shrimp, prosciutto in a sherry cream sauce + stone-ground grits</i>	19
Gourmet Meatloaf <i>bacon-wrapped, havarti, marmalade, spicy collards + cheese grits</i>	17
Pork Chop <i>sweet mash potatoes, braised red cabbage + apple butter</i>	22
Mahi-Mahi <i>dirty rice, poblano pepper + cilantro sour cream</i>	21
Fettuccini Alfredo <i>onions, peppers + mushrooms</i>	16
Lamb Shank <i>roasted fingerling potatoes, kale + tzatziki</i>	22
Sea Scallops <i>lentils, cauliflower puree + tomato compote</i>	24
NY Strip <i>peppers, onions, garlic mash potatoes + béarnaise</i>	27
Salmon <i>couscous, brussels sprouts + lemon honey vinaigrette</i>	23
Tomato Pie <i>san marzano tomatoes, cheeses, herbs in a hand-rolled crust + cheese grits</i>	16
Mozelle's Pimento Cheeseburger <i>angus, fried pickles, lettuce, tomato + pimento cheese on brioche</i>	12
Vegetable Plate <i>choice of three extras</i>	13

EXTRAS 5

Spicy Collards	White Cheddar Mac & Cheese
Cheese Grits	Brussels Sprouts
Kale	Mashed Sweet Potatoes
Haricot Verts	Roasted Garlic Mashed Potatoes
Couscous	Braised Red Cabbage

DESSERTS 7

Ask about our daily dessert specials

Proprietor — Jennifer Manner
Chef — Tommy Karathanas