



Tapas

Dinners

BABY BACK RIBS
smothered in Chipotle barbeque and fire-roasted peppers
\$7

VINE-RIPENED TOMATOES WITH
FRESH MOZZARELLA, shaved prosciutto,
basil chiffonade, olive oil and balsamic reduction
\$9

PAN-FRIED CHICKEN LIVERS over grilled red onions
topped with creamy cracked black pepper gravy
\$9

DEVILLED CRAB CAKES
with a spicy remoulade and three pepper relish
\$11

ARTISAN CHEESE SELECTION
with toasted ciabatti and apple compote
\$12

PRINCE EDWARD ISLAND MUSSELS
in fine herbs and white wine
\$8

HUMMUS BI TAHINI sprinkled with pine nuts, extra-virgin
olive oil, feta cheese and served with warm pita
\$8

SOUTHWESTERN CHICKEN CHIMICHANGA stuffed with black
beans and corn served with a side of sour cream
\$7

CRISPY PORTOBELLO FRIES
with a Thai inspired dipping sauce
\$7

WARM CRAB CORN DIP with warm pita
\$8

CRACKER MEAL DUSTED APALACHICOLA OYSTERS
with a spicy Cajun remoulade
\$10

MOLTEN WEDGE OF BRIE
with Fuji apple and walnut compote
\$8

Soups and Salads

SOUP OF THE DAY CUP \$3 / BOWL \$5

ARUGULA, CANDIED WALNUTS, SLICED FUJI APPLES
AND BUTTERMILK BLUE CHEESE CRUMBLES
tossed in a sweet balsamic vinaigrette
\$6.5

FRESH ORANGE SEGMENTS, CREAMY GOAT CHEESE
AND TOASTED ALMONDS tossed in a citrus ginger
vinaigrette with baby greens
\$7.5

CLASSIC CAESAR SALAD
with crunchy house-made croutons
and freshly-shaved Parmesan
\$6

ADD-ONS: (all 5 oz. portions)

TUNA \$9 SALMON \$7

SHRIMP \$7 CHICKEN \$6

SEARED YELLOWFIN TUNA with kim chi,
chilled cucumber salad, miso sauce,
wasabi and jasmine rice
\$20

DAILY STEAK SPECIAL
\$Market Price

SAUTEED GULF SHRIMP with country ham and
sweet pepper pan gravy on Adluh grits
\$20 / APPETIZER \$9.5

GRILLED HERB-MARINATED CHICKEN BREAST
with goat cheese fritters, grilled zucchini and
topped with a traditional pesto
\$16

VEAL MEATLOAF
with a whole grain mustard jus on mashed Idaho potatoes
\$14

GRILLED ATLANTIC SALMON
topped with a savory tomato coulis over Adluh grits
\$18

18-HOUR BRAISED BONE-IN SHORT RIBS
with whipped potatoes and natural reduction
\$22

TOMBO-RITO of flour tortilla stuffed with grilled tuna,
black beans, jasmine rice, and cilantro pureé,
with sides of salsa and sour cream
\$13

HOUSE-GROUND 10-OZ. BURGER
with crispy Idaho french fries and a tarragon-caper aioli
\$12

ADD CHEDDAR .75, BLUE CHEESE .75, BACON \$1.25

BLT
Grilled Texas Toast with crispy bacon, fresh mozzarella,
mayonnaise, local tomatoes and tender greens
\$9

Pasta

MAC 'N' CHEESE with elbow macaroni, country ham
and a bread crumb cassoulet
\$14

HOUSE-MADE MARINARA
tossed with fresh basil and parmesan
over a bed of spaghetti
\$13

Sides

\$3

CREAMY RICE WHIPPED POTATOES
BLACK BEANS VEGETABLE OF THE DAY SIDE SALAD

Reservations available 782-9665

4517 Forest Drive Columbia, SC 29206

Parties of 6 or more will have an 18% gratuity added.
Separate checks will have a 20% gratuity added.

\$2 Split Entrée Charge \$10 Corkage Fee