



Salads

Simple Southern	12
mesclun mix, heirloom cherry tomatoes, roasted corn, feta cheese, herb vinaigrette	
Classic Caesar	14
crisp romaine, house-made croutons, parmesan, house-made caesar dressing	
Iceberg Wedge Salad	20
bacon, blue cheese, hard boiled egg, tomato, red onion, spicy jalapeño cream dressing	
Fried Chicken Salad*	23
mesclun mix, tomatoes, red onions, spicy peanuts, blue cheese, horseradish ranch	
Kitchen Sink Country Cobb	22
mixed greens, jerk chicken, boiled egg, bacon, avocado, tomato, red onion, blue cheese, buttermilk ranch	
Steak Salad	25
grilled NY strip, mesclun mix, caramelized onions, cherry tomatoes, blue cheese dressing	

Inspirations

Appetizer Sampler (Serves 4-5)	60
fried green tomatoes, devils on horseback, catfish fingers, chicken livers, deviled eggs w/caviar	
Soup D'jour	12
in the mood of the chef	
Fried Green Tomatoes	18
herbed cream goat cheese, lemon cayenne mayo, tomato relish	
Ma Browns Biscuits	15
bacon jam, pimento cheese, peach honey butter	
Heirloom Tomato Stack*	18
basil pesto, bacon jam, feta cheese, balsamic vinaigrette	
Fried Chicken Livers	15
benne seed & cornmeal crusted, mustard soy emulsion	
Catfish Fingers	18
deep fried, southern slaw, creole corn tartar sauce	
Deviled Eggs	14
topped with caviar	
Fried Calamari	20
hot peppers, lemon tartar sauce	
Seasonal Ceviche*	19
freshest seafood available	
Devils On Horseback	14
blue cheese stuffed dates wrapped in bacon, mumbo sauce	

Low Country Staples

Buttermilk Fried Chicken	33
buttermilk soaked, smoked turkey collards, garlic mashed potatoes, roasted chicken gravy	
20-oz Cowboy Steak*	64
garlic mashed potatoes, medley of spinach, mushrooms, onions, house-made steak sauce	
Jumbo Lump Crab Cakes	MP
old bay sidewinders, southern slaw, jalapeño cream corn, cajun aioli (limited availability)	
“Devil” Shrimp	38
crab stuffed, sautéed spinach, mac & cheese, smoked pepper, butter sauce	
Carolina Gumbo	31
spicy andouille, okra, duck, shrimp, chicken, dark roux, lump crab, dirty rice	
Creole Blackened Salmon*	36
spicy roasted fingerlings, sautéed spinach, pineapple butter sauce	
Whole Red Snapper	48
fried or grilled, dirty rice, simple salad, cilantro chilli drizzle	
Charleston Perlau	30
jumbo shrimp, duck, spicy andouille sausage, red rice, toasted bread crumbs	
Pork Chop	30
candied yams, sautéed shaved brussels sprouts, red-eye gravy	
Roasted Chicken	29
spicy fingerling potatoes, sautéed green beans, chicken jus	
Grilled Lamb Chops*	48
garlic mashed potatoes, sautéed green beans, lamb jus	
Shrimp & Grits	36
jumbo shrimp, spicy andouille sausage, buttery seafood broth	
Country Fried Steak	36
ribeye, jalapeño cream corn, garlic mashed potatoes, spicy southern gravy	
Seafood Penne	38
shrimp, scallop, lump crab, cajun cream	

*Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. May contain nuts.

20% service charge is included on every tab. 18% is distributed directly to service workers on top of their base wages, and the remaining 2% is used to help pay for our staff costs, such as base wages, health insurance, etc. You may choose to leave an additional tip!

More... more... more...

Seafood Skewer	20	Bacon (Sat AM only)	8
Fried Chicken	12	2 Eggs any style (Sat AM only)	10
Grilled Shrimp (4 pcs.)	18	Grilled Ribeye (5-oz)	18
Salmon*	14	Crab Cake	MP

The Fixin's

mac & cheese, smoked turkey collards, dirty rice, sautéed green beans, creamy grits, sidewinder fries, sautéed brussels sprouts, spicy roasted fingerlings, mashed yams, sautéed spinach, garlic mashed potatoes, medley of spinach mushroom & onions, red rice, jalapeño creamed corn

10

Saturdays

Available 11:30am-2pm

Plated Brunch

Country Steak & Eggs	28
grilled NY strip, scrambled eggs & home fried potatoes	
Chicken & Waffles	26
malted waffle, buttermilk fried chicken, maple syrup, chicken gravy	
Old Tom Morris	22
scrambled eggs, Scottish smoked salmon, goat cheese, tomatoes, spinach	
Farm Raised Catfish (available everyday)	29
jerk or cornmeal fried, creamy grits, julienned vegetables, spicy tartar sauce	
Garden Frittata	18
mushrooms, spinach, tomatoes, feta cheese, asparagus, mumbo sauce	
Vegetarian “Chicken” Croquette	22
soy based meatless chicken, garlic mashed potatoes, sautéed spinach, tomato fondue	

Sandwiches

Served with sidewinder fries

GBR Burger*	22
½ pound, brioche bun, cheddar cheese, LTMO, crispy onions	
Fried Chicken Sandwich	20
brioche bun, lettuce, tomato, spicy mayo	
Shrimp Po'Boy	20
fried shrimp, jalapeño creamed corn, lettuce, tomato, sweet chili cilantro drizzle	
Jerk Chicken Club	20
grilled, brioche bun, crispy bacon, lettuce, tomato, creamy honey mustard	



Drinks

Cocktails

Mr. Hartley Pisco, Jamaican rum, luxardo maraschino cherry, pineapple, lime, angostura bitters cinnamon	18
Kansas City Shuffle Bourbon, aperol, madagascar vanilla, grapefruit, lemon	18
GBR Peach Martini Vodka, peach essence, raw honey, pineapple, lime	18
Down Yonder Cognac vs, Kronan Swedish punsch, passion fruit, orange, lemon	18
Soco Mule Southern Comfort 100, ginger, lime, club soda	18
Barrel Aged Vieux Carre Cognac, rye whiskey, benedictine, vermouth rouge, orange bitters	18
Respect your Elders Red Sangria	19/60

Beers

Miller High Life , Lager, Wisconsin, USA, 4.6%	7
Stella Artois , Lager, Belgium, 5.0%	8
Pacifico , Lager, Mexico, 4.5%	8
Devils Backbone , Vienna lager, Virginia, 5.2%	8
Sierra Nevada , Pale Ale, CA, USA 5.6%	8
Goose Island , Ipa, Illinois, USA, 5.9%	8
Bold Rock Cider , Virginia, USA, 4.7%	8
Duvel , Golden Ale, Belgium, 8.5%	11

BUBBLES	
Veuve Dubarry Cuvee Prestige , France	12/45
La Jara Prosecco , Veneto, Italy	14/52
Larent Perrier , France	115
Moet Imperial , Epernay, France	125
Veuve Cliquot , France	145
Billicart-Salmon Brut Rosé , France	200
WHITE	
House White	12
Sauvignon Blanc	
Hunter’s , Marlborough, New Zealand	15/58
Touraine , Loire Valley, France	15/62
Merry Edwards , Russian River Valley, CA	130
Sager & Verdier Sancerre , Loire, France	22/90
Pinot Grigio	
Ornella Molon , Venezia, Italy	14/52
Alois Legeder Porer PG , Trentino-Alta Adige, Italy	100
Robert Sinskey “Orgia” , Los Carneros, CA	110
Chardonnay	
Hahn’s Vineyard , Monterey, CA	16/62
Rombauer , Los Carneros, CA	120
Famille Brocard Margate Unoaked , Vin de Table, FR	14/56
Eclectic Whites	
Brotherhood , Reisling, New York, USA	14/56
Cherrier Chailloux , Sancerre, Loire Valley, FR	17/65
La Fete du Rosé , San Tropez, France	15/58
Alphonse Mellot , Sancerre, Upper Loire, FR	85
Jean Claude Bachelet , Saint Aubin, FR	180
Albarino - Les Raretés , Lebanon	14/52

Wine & Champagne

RED	
House Red	14
Pinot Noir	
Violet Hill , Santa Barbara, California	17/68
Archery Summit , Dundee Hills, Oregon	120
Merlot	
Brotte Barville CDR , Cotes Du Rhone, France	15/60
Frog’s Leap , Napa Valley, California	89
Shiraz/Syrah	
Excelsior , South Africa	15/58
MollyDooker , McLaren Vale, Australia	96
Cabernet Sauvignon	
Brotherhood , Hudson River Valley, NY	15/58
Susana Balboa , Mendoza, Argentina	17/65
Envoy , Marlborough, New Zealand	145
Silver Oak , Alexander Valley, California	200
Other Reds	
Amalaya, Malbec , Salta, Argentina	15/58
Clarendelle, Bordeaux , Bordeaux, FR	16/62
Alphonse Mellot , FR	120
Badia-a-Coltibuono , Chianti, Italy	96
Familia Zuccardi, Malbec , Uca Valley, AR	106
Albe, Barolo , Piedmont, Italy	120
Chappallet Mountain, Cuvee Blend , CA	130
Chateau Latour “Pauillac” Grand Cru Classé , FR	200
Saint John , Lebanon	16/64