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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SUNDAY BRUNCH

(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.