



8 oz	Filet Mignon	38
14 oz	Grass Fed Delmonico Ribeye	42
14 oz	NY Strip Steak	42
16 oz	Dry Aged Bone-In NY Strip AGED 60 DAYS	48
24 oz	Dry Aged Porterhouse Steak for 2 AGED 60 DAYS	95
<i>SERVED WITH CHOICE OF TWO STEAK SIDES</i>		

SAUCES

Red Wine Veal Jus + Duxelle-Truffle Butter + Béarnaise Sauce

ADD

Jumbo Lump Crab Cake Oscar 14

STEAK SIDES | 8**ROASTED CAULIFLOWER**shaved parmesan, white truffle oil (GF)**SMOKED GOUDA CREAMED SPINACH**sunny side farm egg (GF)**APPLEWOOD BACON CREAMED CORN**everything parmesan crisp (GF)**CHARRED BRUSSELS SPROUTS & APPLES**cracked mustard-sherry bacon vinaigrette (GF)**GIANT SALT ROASTED POTATO**cultured butter, house bacon, sharp cheddar,
buttermilk crème fraîche, chive (GF)**SMOKED GOUDA MAC N' CHEESE**

applewood bacon, chive

NIBBLE**BREAD & BUTTER** 6lemon-rosemary sourdough, sorghum-smoked
sea salt butter**PIQUILLO PEPPER CRAB BISQUE** 8blue crab, chive, annatto oil (GF)**SWEET POTATO SHRIMP FRITTERS** 8red chile syrup, basil oil (GF)**DEVILED FARM EGGS** 9horseradish & cracked mustard, pickled red onion,
applewood bacon, truffle-chive aioli (GF)**CHEF'S SIGNATURE PIMENTO CHEESE "DIP"** 10white cheddar, peppadew peppers, poblano peppers,
celery, lavosh crackers**WARM LOBSTER DIP** 15

lobster, shrimp, blue crab, scallions, celery saltines

FRIED GREEN TOMATOES 9

chive-spiked goat cheese, piquillo pepper coulis

NASHVILLE HOT CHICKEN TAMALES 12

dill pickle grits, pimento cheese fondue

GREEN**MILTON'S CESAR** 8romaine hearts, everything parmesan crisps,
creamy lemon-dijon dressing (GF)**BABY ICEBERG WEDGES** 8heirloom garden tomatoes, applewood bacon,
julienne radish, pickled red onion, avocado
buttermilk dressing, everything bagel spice (GF)**HARVEST SALAD** 9baby kale & shaved brussels sprouts, local apples,
dried cranberries, candied pecans, pumpkin
goddess dressing, crispy quinoa (GF)**ADD TO YOUR SALAD**

grilled shrimp 10 | grilled chicken 8 | grilled salmon 12

: FEED :**SOUTHERN FRIED CHICKEN BREAST** 18buttermilk mashed potatoes, tiny green beans, andouille
red eye gravy**PRIME BEEF BOLOGNESE** 25fresh pappardelle pasta, oyster mushrooms, spinach,
shaved parmesan**GRILLED CAULIFLOWER STEAK** 18tandoori spice, pomegranate seeds, pickled red onion,
toasted pistachios, pumpkin goddess quinoa, beet yogurt (GF)**SHRIMP & GRITS** 22red & yellow bell peppers, smoked bacon, mushrooms, scallions,
tomatoes, lemon butter sauce, cheddar stone-ground grits (GF)**SESAME CRUSTED MOUNTAIN TROUT** 24buttermilk mashed potatoes, asparagus, sweet potato
shrimp fritters, red chile syrup**BLACKENED SALMON** 25pimento cheese grits, garlic spinach, citrus-basil beurre blanc (GF)**KENTUCKYAKI GRILLED PORK TENDERLOIN** 28creamed corn rice grits, fried brussels sprouts & green apples,
jalapeño honey (GF)**PRIME BACON MEATLOAF** 25ground veal, pork, wagyu beef & bacon meatloaf, gouda mashed
potatoes, grilled broccolini, tangy meatloaf glaze**JUMBO LUMP CRAB CAKES** 34meyer lemon-goat cheese grits, grilled asparagus, cracked
mustard butter sauce**PAN SEARED DIVER SCALLOPS** 35pumpkin-horseradish risotto, wilted greens, candied bacon
lardons, boiled cider, toasted pumpkin seeds(GF) = gluten free*Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.*