

ROBBER'S ROW — GRILLE —

APPETIZERS

FRIED GREEN TOMATOES \$7.00

*Topped with Pepper Jack Cheese and
Chipotle Shrimp Salsa*

QUESO, CRAB AND AVOCADO DIP \$8.00

Served with Crispy Plantain Chips

GRILLED CHICKEN QUESADILLA* \$9.00

*Pulled Chipotle Lime Chicken, Sautéed Peppers
and Onions, Shredded Cheddar Cheese,
Salsa, Guacamole*

SHRIMP OR FISH TACOS* (2) \$8.00

*Cilantro Slaw, Chipotle Ranch Aioli, Avocado,
Pico de Gallo*

SURF AND TURF CALAMARI \$9.00

*Lightly Dusted, Andouille Sausage with Banana
Peppers and Tomato Basil Dipping Sauce*

SANDWICHES

BUTTERMILK CRISPY CHICKEN

SANDWICH* \$13.00

*Ranch, Buffalo Hot Sauce, Pickled Red Onion,
Brioche Bun*

PRIME RIB MELT* \$16.00

*Roasted Mushrooms, Caramelized Onions,
Provolone Cheese, Au Jus Dipping Sauce*

BBQ PULLED PORK* \$12.00

*Brioche Bun, Pepper Jack Cheese,
Creamy Cilantro Slaw*

WHOLE DELI SANDWICH \$12.00

*Choice of: Ham, Turkey or Tuna Salad
Bread Choice: White, Wheat, Rye or Sourdough
Cheese Choice: American, Cheddar, Blue, Jack,
Mozzarella, Swiss or Provolone*

HALF & HALF \$11.00

*Half a Deli Sandwich with a Cup of our House Made
Soup – Ham, Turkey or Tuna Salad (No Sides)*

CHICKEN PESTO SANDWICH* \$14.00

*Grilled Chicken Breast, Roasted Red Peppers, Pesto,
Mozzarella, Arugula, Brioche Bun*

SOUTHERN BLT \$14.00

*Sourdough, Fried Green Tomatoes, Applewood
Smoked Bacon, Smoked Cheddar Cheese, Arugula,
Chipotle Aioli*

FRIED LOCAL SHRIMP PO BOY* \$15.00

*Lettuce, Tomato, Onion, Cajun Remoulade on a
Hoagie Roll*

SMOKED BEEF BRISKET* \$15.00

*Rye Bread, Caramelized Onions, Cheddar Cheese,
Sauerkraut, Thousand Island Dressing*

BEER BATTERED ALASKAN COD

SANDWICH* \$13.00

*Light and Crispy Brioche Bun, Caper Aioli, Arugula
and Local Tomatoes*

SOUPS & SALADS

BISTRO STEAK SALAD* \$15.00

*Grilled Shoulder Steak, Pickled Red Onion,
Tomatoes, Hard Boiled Egg, Cucumber, Carrots,
Blue Cheese Vinaigrette*

CAESAR SALAD \$8.00

*Anchovy Filet, Roasted Red Peppers, Croutons,
Tossed in Our House Made Anchovy
Based Caesar Dressing*

AUTUMN SALAD \$9.00

*Mixed Greens, Roasted Butternut Squash, Roasted
Shitake Mushrooms, Candied Pecans, Goat Cheese,
Creole Mustard Vinaigrette*

ADD: Chicken \$6 | Shrimp \$9 | Salmon \$10

SHE CRAB

Rich And Creamy Laced With Sherry

\$6.00 Cup \$8.00 Bowl

GREEN TOMATO CHILI

*Award Winning, Our Southern Version of the
Classic Made with Green Tomatoes, Tomatillos,
Ground Pork and Garbanzo Beans*

\$5.00 Cup \$7.00 Bowl

SOUP OF THE DAY

Cup 5.00 Bowl 7.00

BURGERS

HOUSE TAVERN BURGER* \$13.00

Choice of Cheese, Lettuce, Tomato, Onion

PIMENTO BURGER* \$14.00

*House Made Pimento Cheese, Pickled Red
Onions, Arugula*

SANTA FE BURGER* \$14.00

*Smashed Avocado, Red Onion, Lettuce,
Chipotle Aioli*

VEGGIE BURGER \$13.00

*House Made Topped with Fresh Mozzarella
and Avocado*

SHRIMP BURGER* \$14.00

*House Made with Local Shrimp, Lettuce,
Tomato and Remoulade Sauce*

OVER THE TOP MUSHROOM BURGER*

\$14.00

*Topped with Shitake Mushroom Relish and
Smoked Cheddar Cheese*

Executive Chef Eric Seaglund

*An 18% Service Charge will be automatically added to your bill.
21% Service Charge will be added to parties of 6 or more.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness*