

# FOR THE TABLE

**Two Deviled Eggs 3**  
Farm Eggs, Chives, Smoked Paprika

**Fried Green Tomatoes 10**  
Buttermilk Ranch, Chives, Smoked Paprika

**Virginia's Pimento Cheese 10**  
Ritz Crackers, English Cucumbers

**Tomato Pie 10**  
Roma Tomatoes, Basil, Cheddar, Parmesan

**Fried Pickled Okra 8**  
Ranch Dressing, Smoked Paprika

**1/2 Doz. Chicken Wings 8**  
Lemon Pepper Dry Rub or Crispy Fried  
served with ranch or Alabama sauce

**Sawmill Poutine 10**  
Swiss Cheese on a Bed of Fries  
Topped with Sausage Gravy

## SOUP & SALAD

**She Crab Soup 7/9**  
Sherry, Chives, Espellete

**Virginia's House Salad 10**  
Baby Greens, Cucumber, Tomato,  
Shredded Cheddar, Croutons, Ranch Dressing

**Baked Potato Soup 6/8**  
Cheddar, Bacon, Chives

**Seasonal Salad 12**  
Baby Greens, Strawberries, Blueberries,  
Candied Pecans, Goat Cheese,  
Pineapple Balsamic

**Add Protein to any Salad:**  
Chicken 6, Shrimp 7

## SUPPER CLASSICS

**Shrimp & Grits 23**  
SautEed Shrimp, Andouille Sausage, Peppers, Onions,  
Creole Gravy, Stone Ground Grits

**Fish & Grits 24**  
Pickled Tomatoes, Bacon Cheddar Grits

**Virginia's Fried Chicken 24**  
Choice of Two Sides  
*\*18 minute cook time*

**Pork Chop 24**  
*Grilled or Fried*  
Red Rice, Collard Greens

**Homestyle Meatloaf 18**  
Mashed Potatoes, Brown Gravy

**Tabasco Maple Salmon 28**  
Tabasco Maple Glaze, Mac & Cheese, Seasonal Vegetable

**Farmer's Plate 15**  
Choice of Four Sides

**Slider Trio 17**  
Burger, Mini Pulley Bone, Crabcake  
Served on Hawaiian Rolls, Fries

**Seafood Combo 32**  
Fried Shrimp, Flounder, Crab Cake,  
French Fries & Southern Slaw

**Seared Crab Cakes 28**  
Garlic Cream Sauce, Corn Relish & Cheese Grits

**The Pulley Bone Special 15**  
Pulley Bone Chicken, Potato Bun,  
Pickles, Fries  
*Fried or Grilled*  
Add Pimento Cheese...2 Add Bacon 2

**Pulled Pork BBQ Sandwich 16**  
Southern Vinegar BBQ Sauce,  
Southern Slaw, Pickles,  
Sweet Hawaiian Bun

**Flounder BLT 18**  
Crispy Flounder, Bacon, Lettuce, Tomato,  
American Cheese, House Made Chef's Aioli, Fries

**Great American Burger 16**  
1/2 lb. Double Patty with American Cheese,  
Lettuce, Tomato, Pickles, Onion, Fries  
Add Slaw...1 Add Pimento Cheese...2 Add Bacon...2

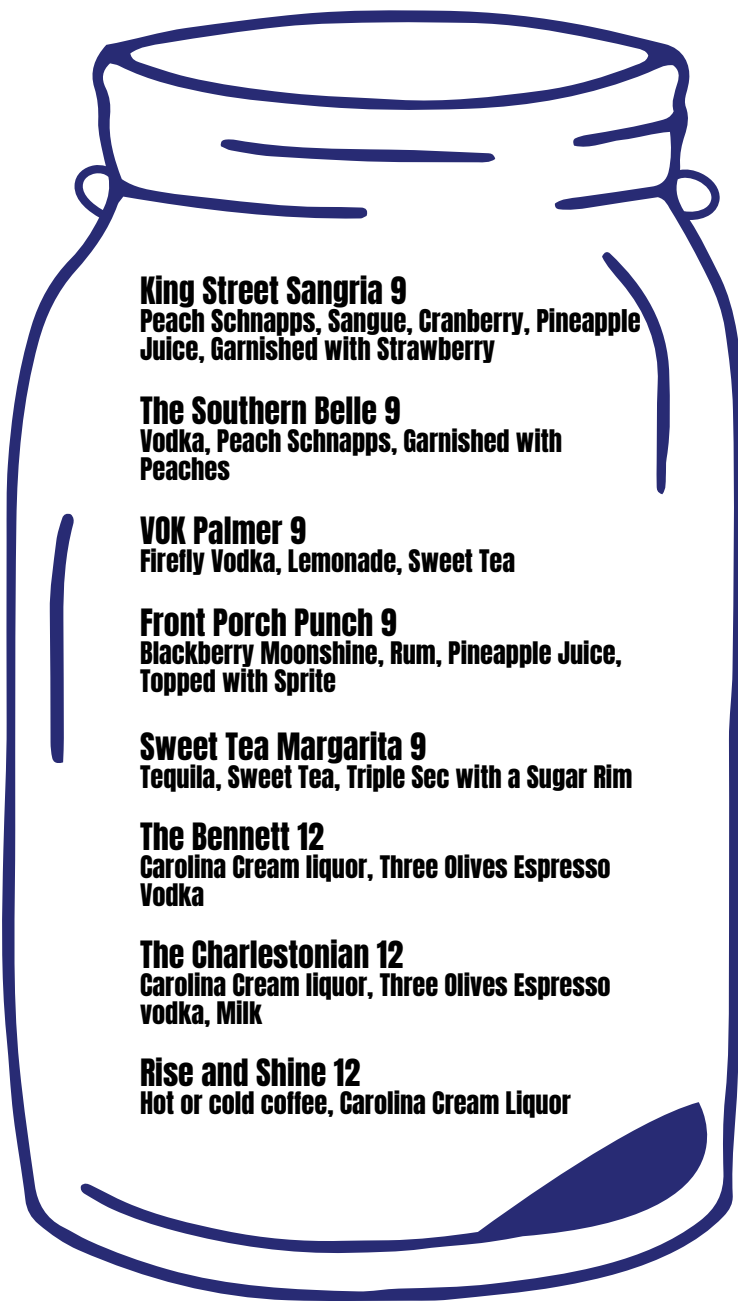
## SIDES

5  
Grits Mashed Potatoes Pasta Salad Red Rice  
Virginia's Onion Casserole Shoestring Fries Green Beans Collards  
Mac & Cheese Southern Slaw Seasonal Vegetable

20% gratuity will be added to any parties of 8 or more



# Mason Jar Cocktails, Wine & Beer



## SPARKLING

<b>Bouvet Sparkling Rosé</b>	<b>9.5</b>	<b>37</b>
<b>Desiderio Jeio Prosecco</b>	<b>9.5</b>	<b>36</b>
<b>Peach Bellini</b>	<b>9.5</b>	
<b>Mimosa (orange, cranberry, pineapple, grapefruit)</b>	<b>7</b>	<b>21</b>
<b>Magnum of Mimosa</b>		<b>39</b>

## WHITE

<b>Ponga Sauvignon Blanc, NZ 2017</b>	<b>9</b>	<b>34</b>
<b>Leitz Riesling, GE 2015.</b>	<b>9.5</b>	<b>36</b>
<b>Impero Pinot Grigio 2018</b>	<b>8.5</b>	<b>34</b>
<b>Storypoint Chardonnay CA 2015</b>	<b>9.5</b>	<b>38</b>
<b>Maison Saleya, 2019</b>	<b>10</b>	<b>40</b>

## RED

<b>Silver Totem Cabernet Sauvignon, CA 2016</b>	<b>9.5</b>	<b>38</b>
<b>Clos La Chance Estate Merlot, CA 2016</b>	<b>10.5</b>	<b>42</b>
<b>Bacchus Cellars Pinot Noir, CA 2017</b>	<b>10.5</b>	<b>42</b>
<b>Santa Julia Malbec, AR 2018</b>	<b>8.5</b>	<b>34</b>
<b>Beringer Vineyards Cabernet Sauvignon CA 2016</b>		<b>85</b>

## CRAFT BEERS

<b>Palmetto Lager</b>	<b>7</b>
<b>Wicked Weed Pernicious IPA</b>	<b>7</b>
<b>Wicked Weed Daylight</b>	<b>7</b>
<b>Hi Wire Bed of Nails</b>	<b>7</b>
<b>Allagash White</b>	<b>7</b>

## DOMESTICS

<b>Michelob Ultra</b>	<b>4.5</b>
<b>Bud Light</b>	<b>4.5</b>

