

# APPETIZERS

*Fried Clemson Blue Cheese* \$5.85

STRAWBERRY GINGER MARMALADE AND TOASTED FLAT BREAD

*Shrimp and Grits* \$8.75

STONE GROUND GRITS TOPPED WITH SHRIMP AND TASSO HAM  
IN A SPICY CREAM REDUCTION

*Southern Shrimp Cocktail* \$7.25

WITH PEACH COCKTAIL SAUCE AND LEMON

*Crab Tower* \$7.50

CRABMEAT, TOMATO, CUCUMBER AND CHIC PEAS TOPPED WITH  
BASIL OIL AND LEMON ZEST

*Bacon-Wrapped Quail* \$9.75

CORN AND PEPPER RELISH WITH A BRANDIED PLUM SAUCE

*Pulled Barbeque Pork Bits* \$6.00

ON TOASTED POINTS WITH COLE SLAW, TOMATO, AND GREEN ONION

*Soups of the Season*

SOUP OF THE DAY \$4.50

CORN AND CRAWFISH CHOWDER \$6.00

CHARLESTON SHE-CRAB SOUP \$7.50

THE TRILOGY (A FLIGHT OF ALL THREE SOUPS) \$6.00

# SALADS

*University Salad* \$3.50

HOUSE SALAD WITH CHOICE OF DRESSING

*Arugula Salad* \$8.75

DRIED CHERRIES, CLEMSON BLUE CHEESE CRUMBLES AND TOASTED PECANS  
SERVED WITH BENNE SEED VINAIGRETTE

*Caesar Salad* \$5.50

WITH CORNBREAD CROUTONS

*Smoked Trout Salad* \$6.50

MIXED LETTUCE, POTATO, RED ONION AND CREAMY HORSERADISH DRESSING

18% GRATUITY ADDED TO TABLES OF EIGHT OR MORE.

# ENTREES

*Shrimp Stuffed Flounder* \$18.50

WITH FRIED GREEN TOMATOES, GRILLED GRIT CAKE  
AND MARINATED CROWDER PEAS

*Pecan Crusted Mountain Trout* \$22.50

WHIPPED POTATOES, GARLIC GREEN BEANS AND LEMON CAPER SAUCE

*Carolina Crab Cakes* \$24.00

LOW COUNTRY RED RICE, PEACH RELISH AND CAJUN REMOULADE

*Shrimp and Grits* \$18.50

STONE GROUND GRITS TOPPED WITH SHRIMP AND TASSO HAM  
IN A SPICY CREAM REDUCTION

*Oven Roasted Chicken* \$13.75

SWEET POTATO PUREE AND PICKLED CUCUMBER RELISH

*Braised Quail* \$24.25

CORNMEAL AND FIG STUFFING, SHERRIED HONEY SAUCE  
AND FIELD PEA SUCCOTASH

*Benne Encrusted Pork Tenderloin* \$14.25

WITH MUSHROOMS, TOMATOES, HERBS, AND DRIED FIG RISOTTO

*Veal Cordon Purple* \$21.50

VEAL CUTLET WITH CLEMSON BLUE CHEESE, COUNTRY HAM AND  
CORNMEAL DUMPLINGS

*Apple Jack Marinated Ribeye* \$24.50

TOPPED WITH RED ONION MARMALADE AND BOURBON JUS

*Clemson Filet* \$29.00

CENTER CUT BEEF TENDERLOIN TOPPED WITH CLEMSON BLUE CHEESE  
SERVED WITH A THREE MUSHROOM CABERNET RAGOUT

*Seasons Trio* \$24.50

FILET MIGNON, CHICKEN BREAST AND CRAB CAKE SERVED WITH THREE SAUCES

WE HAVE A DELIGHTFUL ASSORTMENT OF FRESHLY CAMPUS MADE DESSERTS, INCLUDING THE  
FAMOUS CLEMSON ICE CREAM.

PLEASE ASK YOUR SERVER FOR TODAY'S SELECTIONS.