



Appetizers

Vidalia onion soup with honey glazed onions, lemon cream, and rosemary oil -7

Fried green tomatoes with bacon jam, brioche, fried egg, hot sauce and mimosa ice -12

Grilled bread with pimento cheese, Benton's country ham, pickled red onions and horseradish cream -11

House-made lamb sausage with grilled okra, phyllo, harissa and goat cheese-12

Wild blue crab with cucumber gelee, heirloom tomatoes, Wild Dream pickled radishes and baby basil-13

Salads

Local butter lettuce with red delicious apples, goat cheese, red onions pistachios and lemon honey vinaigrette -9

Classic caesar salad with house made dressing, croutons and shaved parmesan -8

Organic greens with pimento cheese, heirloom tomatoes, pickled okra, bacon, peanuts and buttermilk dressing -12

Entrees

*Grilled wild salmon with crispy cheddar grit cake, smoked tomato vinaigrette, pepper jelly local greens and a country ham chip -24

Grilled tenderloin of beef shoulder with curried potatoes, grilled okra, hazelnut gremolata harissa and goat cheese -28

Blackened, all natural, bone in chicken breast with creamed corn, fried green tomatoes, compressed cantaloupe and lemon crème fraîche -24

Pan seared, wild halibut with sweet corn puree, heirloom tomatoes, pickled radishes grilled croutons and buttermilk vinaigrette -30

Grilled leg of lamb with carrot puree, curried cauliflower, roasted grapes, almonds and baby cilantro -25

Wild shrimp with Logan Turnpike cheddar cheese grits, country ham, peppers onions and lemon butter sauce -21

*8 oz high choice burger with pimento cheese, bacon, Texas toast, horseradish and sweet potato wedges -14

Antebellum uses locally sourced ingredients whenever possible

*The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish and eggs, which contain harmful bacteria, may cause serious illness or death. May contain shellfish.

There is an automatic 20% gratuity charge for parties of 8 or more

Due to the composed nature of our dishes, they are unable to be altered.
We apologize for any inconvenience.

Sous Chef
Adam Cherry