DINNER Menu

ASK YOUR SERVER ABOUT OUR CURATED WINE PAIRINGS TO ENHANCE YOUR DINING EXPERIENCE

STARTERS

French Onion Gratinée | 9
Slow-Caramelized Onions, Rich Beef Broth, Gruyère, Toasted Crostini

Lowcountry Seafood Gumbo | Cup 10
Local Wild Georgia Shrimp, Crab, Andouille Sausage, Okra, Carolina Rice

Mini Crab Cake | 15
Dill Cream Cheese on Cucumbers, Mini Crab Cake & Remoulade

Crispy Shrimp Tempura | 15
Local Wild Georgia Shrimp, Citrus Ponzu, Sriracha Aioli

Goat Cheese Fritters | 12
Golden Fried Chèvre, Bacon Jam

Spinach & Artichoke Dip | 8
Baby Spinach, Marinated Artichokes, Roasted Garlic, Parmesan Cream, Assorted Crackers

FROM THE GARDEN

Enhancements
Grilled Chicken +6 | Steak Tips +6 | Shrimp +8 | Grilled Salmon +9

Black Mission Fig Salad | 15
Spinach, Black Mission Figs, Goat Cheese, Red Onions, Candied Pecans, Rosemary-Honey Vinaigrette

Coastal Caesar | 14
Crisp Romaine, Shaved Parmesan, Brioche Croutons, Anchovies

Iceberg Wedge | 13
Baby Iceberg, Applewood Bacon, Gorgonzola, Heirloom Tomato, Red Onion, Blue Cheese or Ranch

Oaks House Salad | 12
Spring Greens, Heirloom Tomato, Cucumber, Carrot, Choice of Dressing

SIGNATURES

Braised Short Rib | 38

Red Wine–Braised Short Rib, Yukon Gold Mash, Glazed Carrots, Natural Jus, Crispy Onions

Shrimp & Grits | 24

Local Wild Georgia Shrimp, Andouille, Sweet Peppers, Cajun Cream, Stone-Ground Grits, Sautéed Spinach

Lowcountry Seafood Gumbo | Bowl 22

Local Wild Georgia Shrimp, Crab, Andouille Sausage, Okra, Carolina Rice

COASTAL FEATURES

Fresh Catch of the Coast | MKT

Daily Local Selection, Risotto, Vegetable of the Day, Honey Lemon Beurre Blanc

Pan-Roasted Salmon | 34

Crispy Potato Cake, Sautéed Spinach, Scallion Cream, Balsamic Corn Relish

Shrimp "Your Way" | 29

Fried, Sautéed, or Blackened Local Wild Georgia Shrimp, Fingerling Potatoes, Seasonal Vegetables

Pecan-Crusted North Georgia Trout | 28

Stone-Ground Grits, Broccolini, Honey Lemon Beurre Blanc

MAINS

Chicken Marsala | 32

Mushroom Marsala Cream, Grilled Chicken over Angel Hair Pasta

Imperial Ribeye | 41

14 oz Ribeye, Yukon Gold Mashed Potatoes, Grilled Asparagus, Red Wine Peppercorn Sauce

Filet Mignon | 37

Yukon Gold Mashed Potatoes, Grilled Asparagus, Red Wine Demi

Steak Enhancements | 4

Hollandaise | Bearnaise

SIDES

Yukon Gold Mashed Potatoes, Stone-Ground Grits, Broccolini,

Fingerling Potatoes, Seasonal Risotto, Asparagus | 5

20% Gratuity Will Be Added To All Parties of 6 or More

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS