

FALL DINNER MENU

APPETIZERS

(Served from 4:00 to 10:00 p.m.)

Cold

Chilled Regional Oysters – Cocktail Sauce/House Mignonette/Saltine Crackers	14/26
Belhaven Charcuterie – Cured Meats/Cheese Selections/Pickled Cucumber / Crostinis / House Spiced Nuts / Local Honey / Fresh Grapes / Queen Olives	16
Scallop Crudo Crostinis with Mashed Avocado & Pomegranate	16
Muffaletta Sliders - Garlic-Oregano Mayo	14
Roasted Butternut Squash Hummus – Warm Pita / Carrot & Celery Sticks	11
Cranberry Cheese Dip – Pepperjack & Cream Cheese / Jalapenos / Jaxon Crackers	10
Roasted Beet Salad – Shallot / Pomegranate / Toasted Walnuts / Goat Cheese / Apple/ Balsamic Vinaigrette	10
Wedge Salad – Iceberg Lettuce / Heirloom Tomatoes / Bacon / Blue Cheese / Blue Cheese Dressing	10

Hot

Roasted Oysters – Lemon Shallot-Parsley Butter or Bacon-Green Onion/Herbed Panko/Parmesan	14/26
Gumbo Soup – Shrimp/Okra/Andouille/White Rice	Cup 7 Bowl 12
Fish or Chicken Tacos – Choice of Fresh Fish or Chicken / Flour Tortillas / House Slaw / Avocado / Lime Aioli or Comeback	16
Autumn Dip – Chicken / Spinach / Artichoke Dip with Nacho Chips	12
Flatbread Pizza – Ask Your Server about Tonight’s Flatbread	12
Deep Fried Simon’s Catfish Bites with House Tartar Sauce	14
BBQ Beef Sliders - House Slaw / Pickles	16
Pimento Cheese Beignets – Deep Fried Pimento Cheese/Bacon/House Ranch Regular or Spiced with Jalapenos	10
Simon’s Burger – 8oz Patty / Caramelized Onions / Smoked Gouda / Lettuce / Tomato / Garlic Aioli / Toasted Kaiser Roll / House Cut Fries	16
Sophie’s Burger – Plant Based Vegan Burger / Toasted Kaiser Roll / Spring Mix Salad / Portabello Fries	16

DINNER MAINS

(Served from 5:00 – 10:00pm)

Southern Fried Rabbit – Roasted Butternut Squash / Mac N’ Cheese / House Slaw	28
Seared Magret Duck Breast - Pan Roasted Root Vegetables (Carrot / Sweet Potato / Beets / Red Onion) Sweet Balsamic Glaze	29
Beef Short Ribs - Delta Grind Polenta / Spaghetti Squash / Mushroom-Demi / Gremolata	30
Seared Sea Scallops with Corn Maque Choux	32
Carolina Rainbow Trout Papillote -Served in Parchment Paper - White Wine / Butter / Fresh Herbs / Sauteed Swiss Chard / Yukon Gold Mashed Potato	28
8 oz Angus Iowa Beef Tenderloin - Roasted Idaho Potatoes / Grilled Asparagus / Red Wine Demi	38
Walnut Crusted Ora King Salmon - Wild Rice Pilaf / Sauteed Spinach / Mango Chutney	30
Beeler’s Double Pork Chop - Sweet Potato Hash / Roasted Brussel Sprouts / Apple Chutney	32
Bucatini Pasta – Tuscan Vegetables & Parmesan Cream Add: Chicken (\$6), Shrimp (\$8), Crabmeat (\$10)	24

SIDES

Portabello Fries	8
House Cut Fries – Sea Salt or Truffle Oil	6/8
Brussel Sprouts & Bacon	8
Chilled House Slaw	6
Grilled Asparagus	6
Yukon Gold Mashed Potatoes	6
Mac N’ Cheese	8

SWEET TREATS

Caramel Apple Bread Pudding with Vanilla Ice-Cream	9
Pumpkin Cheesecake with Chantilly Cream	8
Pear & Blackberry Crumble with Ice-Cream	9
Chocolate-Espresso Crème Brulee	8
Affogato – Espresso & Vanilla Ice-Cream	8
Double Fudge Brownie – with Vanilla Ice-Cream	9
Ice-Cream Or Sorbets – Per Scoop	4
Taste Tray – A sampling of Chef’s choice desserts to share	14