

Native
Salad, soup & appetizers

Caesar salad – Traditional Caesar salad with house made croutons and fresh grated parmesan cheese. \$5 sm. \$7 lg.

House salad- Mixed baby greens, tomato, red onion, cucumbers, olives, and croutons served with your choice of dressing. \$5 sm. \$7 lg.

Antipasti salad- Marinated artichokes, kalamata olives, tomato, cucumber, red onion, pepperoni, salami, capicola, croutons, and mozzarella cheese atop a bed of mixed baby greens...9.95

Black and blue pear salad – blackened shrimp, gorgonzola, port poached pear, red onions, atop mixed baby greens with house made croutons...10.95

Orzo crab salad- lump crabmeat, bacon, mozzarella cheese, and orzo pasta mixed with creole aioli atop our house salad...10.95

Pecan chicken salad- pecan encrusted chicken atop our house salad with gorgonzola cheese...9.95

Add to any salad- chicken \$3 shrimp \$4 blackened tilapia \$4

Soup

Cream of tomato soup –Rich velvety tomato soup finished with cream and fresh basil (vegetarian) \$5bowl \$4cup

Corn and crab bisque. \$6 bowl \$5 cup
Ask server about soups of the day

Appetizers

Mussels- steamed in white wine garlic sauce served with fresh bread...9.95

Crab cakes- Appetizer size crab cakes served on a bed of shredded lettuce with remoulade sauce.8.95

Calamari- lightly breaded and flash fried served with marinara...7.95

Duck poppers – roasted jalapeños stuffed with creole cream cheese encrusted in duck and bacon and roasted crispy in brick oven...9.95

Bacon cheese grit cakes- creamy cheesy grit cakes hand breaded and deep fried golden..6.95

Beer battered portabellas- freshly fried golden served with buttermilk horseradish sauce...6.95

Stuffed mushrooms- stuffed with crabmeat baked and topped with crab sauce..8.95

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Fried green tomatoes- lightly fried and served with remoulade...6.95

Popcorn crawfish- flash fried and served with remoulade...6.95

SANDWICHES

Muffuletta Panini – smoked ham, genoa salami, mortadella, New Orleans style olive salad, and provolone cheese on grilled on ciabatta bread...8.95

Baked Italian – capicola, pepperoni, Genoa salami roasted red peppers, pepperoncini, tomatoes, provolone and pesto mayo finished with baby greens....9.95

Smoked turkey – House Smoked turkey on ciabatta with garlic mayo, red onion marmalade and baby mixed greens...9.95

Grilled shrimp – Fresh shrimp seasoned and grilled served on ciabatta with remoulade sauce tomatoes red onion and baby greens.9.95

Fried green tomato BLT – fried green tomatoes, apple wood smoked bacon, baby greens, grilled on grilled texas toast with remoulade ...9.95

Reuben – house made smoked corn beef sliced thin and piled high with sauerkraut Russian dressing and Swiss cheese grilled on Jewish rye...9.95

Blackened tilapia – grilled on sourdough bread with Swiss cheese and topped with jalapeño coleslaw ...9.95

California club – smoked turkey, apple wood bacon, Muenster cheese, garlic mayonnaise, sprouts, tomato, and avocado stacked triple decker on rye or white...10.95

Classic club – smoked turkey, roast beef, ham, Swiss, lettuce, tomato, and apple wood bacon piled high triple decker style on white or rye...10.95

Lump crab cake – house-made crab cake, sprouts, tomato, avocado, and garlic mayonnaise
On a Kaiser roll...10.95

Native burger- fresh ground meat of the day ask server...market

Fish tacos – blackened tilapia in a corn tortilla with shredded cabbage, pico, avocado, and citrus yogurt sauce...9.95

Roast beef – roast beef sliced thin and piled high with French fries, coleslaw, and Swiss cheese on grilled sourdough bread...9.95

VEGETARIAN SANDWICHES

Fried green tomato – fried green tomatoes, Provolone, baby greens, grilled on texas toast with remoulade ...8.95

The Garden – baby greens, sprouts, fresh basil, tomato, red onions, cucumber, roasted red peppers, marinated artichokes, and garlic mayonnaise on baguette ...7.95

Shroom burger – marinated grilled portabella, roasted red peppers, baby greens, and garlic mayo on a Kaiser roll...8.95

Grilled cheese – Layered with Provolone and Muenster with fresh tomato and basil in the center on grilled white or wheat bread...6.95

Wild mushroom and Boursin cheese- Shiitake, Crimini, and Oyster mushrooms lightly sautéed and topped with tomatoes baby greens and Boursin cheese on grilled ciabatta bread...8.95

Vegetarian muffuletta – New Orleans style olive salad, Provolone cheese, marinated artichoke hearts, roasted red peppers on grilled ciabatta bread...7.95

All sandwiches come with one side, fresh chips, jalapeño coleslaw, French fries, Vidalia onion rings, tomato cucumber salad, sweet p'tater tots, or a side salad

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Dinner Menu

12oz or 16oz NY strip steak grilled to perfection and served with vegetable of the day and garlic mashed potatoes ..12 oz 19.95..16 oz...22.95

Crab cakes – jumbo lump crab meat mixed with onions garlic roasted red peppers and chefs seasoning pan fried and served with vegetable and remoulade...15.95

Fish tacos – tilapia blackened or grilled in a corn tortilla with shredded cabbage, pico, avocado, and citrus yogurt sauce...10.95

Brick oven roasted chicken – half of a chicken roasted in brick oven seasoned to perfection and served with veg of the day and brick oven roasted red skin potatoes...10.95

Drunken Brick oven duck – our signature bone in airline duck breast seared and finished in brick oven with peach brandy sauce, seasonal veg and garlic bacon cheese grits...18.95

Salmon – fresh from local purveyor grilled to your liking and topped with fried spinach and drizzled with balsamic reduction served with vegetable and oven roasted red skin potatoes...

Georgia Brown beer braised rabbit – tender rabbit braised in local brew with andouille sausage, mushrooms, onions, sweet peppers, garlic and chefs seasoning served with veg and garlic mashed...16.95

Shrimp Roban – fresh gulf shrimp sautéed and finished in our spiced rose` sauce with pancetta and tossed with bow tie pasta...13.95

Native Pasta- shrimp, duck confit, Andouille sausage tossed in rich seasoned Alfredo with fettuccini ...13.95

Stuffed flounder – this tender flaky fish is stuffed with our lump crab meat stuffing and baked in the brick oven till golden brown and served with crawfish cream sauce, and vegetable...13.95

11 oz pork chop – fresh cut pork loin grilled to your liking topped with port poached pear and gorgonzola cheese served with vegetable and garlic bacon cheese grits

Dinner sides garlic mashed, garlic bacon cheese grits, brick oven roasted red skinned potatoes, fresh chips, jalapeño coleslaw, French fries, Vidalia onion rings, tomato cucumber salad, sweet p'tater tots, or a side salad