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\$20.10

Does not include tax,  
gratuity, or beverage

### FIRST COURSE

Bleu Cheese Chips  
Point Reyes Bleu, House-Cured Bacon

Calamari  
Flash Fried, Marinara & Tzatziki Sauce

Tuna Lollipops\*  
Sesame Crusted, Seaweed Salad, Soy BBQ, Wasabi  
Cream

Savannah Wings  
Smoked and Grilled, Savannah Style BBQ Sauce

Grilled Mushroom  
Spinach, Feta, Caramelized Onion

Lettuce Wraps  
Slow Roasted Duck, Bourbon Molasses

Scallops & Grits\*  
Asiago Grits, Tasso Ham, Tomatoes

Low Country Mussels and Sausage\*  
Andouille, Steamed in Dale's Pale Ale

Wedge  
Iceberg, House-Cured Bacon, Tomato, Point Reyes Bleu

Caesar  
Parmesean Crisp

Garden Greens Salad  
Cucumbers, Tomatoes, Dijon Vinaigrette

Summer Salad  
Mixed Greens, Watermelon, Pickled Red Onions, Haloumi  
Cheese, Mint, Green Goddess Dressing

### SECOND COURSE

Burger\*  
Ground Beef and Andouille Sausage,  
Caramelized Onion, House-Cured Bacon,  
Smoked Applewood Cheddar, Fries

Simply Grilled Chicken Sandwich  
On A Bun, Lettuce, Tomato, Mayonnaise, Fries

3's BLT  
Smoked Bacon, Fried Green Tomato, Fries

Steak and Cheese Panini  
Hanger Steak, Sauteed Onions and Peppers, Cheddar Cheese,  
Fries

Pulled Duck Sandwich  
Roasted Duck, Bourbon Molasses Barbeque, Fries

Blackened Grouper Sandwich  
Pan Seared, Lettuce, Tomato, On Brioche, Cherry Pepper  
Tartar, Fries

"Mac" & Salad  
Grandma Doris' Mac and Cheese, Mixed Greens Salad, Dijon  
Vinaigrette

Grilled Cheese  
Fontina, Gruyere, Cheddar, Bacon, Fries

Fried Chicken Salad  
Mixed Greens, Cucumber, Onion, Tomato, Buttermilk Ranch

Tuna Salad\*  
Sesame Crusted Tuna, Seaweed Salad, Soy Lime Vinaigrette

### DESSERT

Chocolate CheeseCake  
Fresh Whipped Cream

Chocolate Bread Pudding  
Warm White Chocolate Sauce

THANK YOU FOR JOINING US, COME BACK NEXT WEEK

We will be extending Restaurant Week  
August 23rd through August 29th  
for lunch and dinner!

Chef Brian Robinson • Sous Chef Sean Mooney

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially with certain medical conditions

COURSE ONE

Choice of one of the following

Bleu Cheese Chips

Point Reyes Bleu, House-Cured Bacon

Southern Fried Oysters

Dusted in Cornmeal, Black-Eyed Pea Relish,  
Creole Remoulade

Fried Green Tomatoes

Goat Cheese, Green Tomato Relish,  
Creole Remoulade

Calamari

Flash Fried, Marinara & Tzatziki Sauce

Tuna Lollipops\*

Seaweed Salad, Soy BBQ, Wasabi Cream

Grilled Mushroom

Spinach, Feta, Caramelized Onion, Pesto

Grilled Sausage Trio

Sauerkraut, Mustard

Lettuce Wraps

Slow Roasted Duck, Bourbon Molasses

Low Country Mussels and Sausage\*

Andouille, Steamed in Dale's Pale Ale

Scallops & Grits\*

Asiago Grits, Tasso Ham, Tomatoes

Wedge

Iceberg Lettuce, House-Cured Bacon, Tomato,  
Point Reyes Bleu Cheese

Caesar

Parmesan Crisp

Summer Salad

Mixed Greens, Watermelon, Pickled Red Onions,  
Haloumi Cheese, Mint, Green Goddess Dressing

Savannah Wings

Smoked and Grilled, Savannah Style BBQ Sauce

Garden Greens Salad

Cucumbers, Tomatoes, Red Onion, Dijon Vinaigrette

Thanks for joining us--come back next week!

We will be extending Restaurant Week  
August 23rd through August 29th  
for lunch and dinner!

Join us for Happy Hour Monday through Friday in our bar and lounge!  
\$3 Drafts, \$5 Glasses of Select Wine, Daily Specials



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\$35.10

excludes tax,  
gratuity, and  
beverage

COURSE TWO

Choice of one of the following

Grilled Pork Chop\*

Peach Bacon Bourbon Glaze, Mashed Potatoes

Frogmore Stew

Low Country Bouillabaise, Mussels, Shrimp, Scallops, Clams, Andouille Sausage,  
Corn, Over Mashed Potatoes

Jerk Chicken

Polyface Farms Chicken over Not-So-Dirty Rice, Tomatoes, Onions, and 3's Jerk  
Sauce

BBQ Shrimp & Grits

Pan Seared, Carmelized Shallots, in a BBQ broth over Asiago Cheese Grits

Bone-In Rib Eye\*

16 oz., Texas Rub, Mashed Potatoes, Creamed Spinach

Stuffed Heirloom Tomatoes

Jasmine Rice, Seasonal Vegetables, Tomato Beurre-Blanc

Grilled Halibut

Heirloom Tomato Salad, Cucumbers & Onions

COURSE THREE

Choice of one of the following

Chocolate CheeseCake

Fresh Whipped Cream

Chocolate Bread Pudding

Warm White Chocolate Sauce

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your risk of food borne illness, especially with certain medical conditions