

# SNACKS

Crispy Calamari 13  
jalapeños, buttermilk ranch

\*Pimento Cheese 9  
multigrain toast, pickled vegetables

Fried Pickles 8  
beer battered pickle chips, pickled onions,  
buttermilk ranch

\*Smoked Fish Dip 12  
house-made corn tortilla chips, pickled vegetables

\*Blue Cheese Chips 10  
crumbled blue cheese, chopped bacon,  
buttermilk ranch

Crab Cakes 14  
cucumber salad, tartar sauce,  
buerre blanc

Fried Green Tomatoes 9  
bacon vinaigrette, bacon crumbles,  
cucumber salad

\*Crispy Cauliflower 10  
**classic style** with brown butter, raisins, peanuts,  
and cilantro  
**-OR-**  
**buffalo style** with house-made buffalo sauce,  
blue cheese, and buttermilk ranch

# SOUPS & SALADS

Soup du Jour 4/7  
cup or bowl

\*Greek 12  
roasted red peppers, feta, olives, pickled red onions,  
cucumbers, mixed greens, greek vinaigrette

\*Blue Cheese 12  
blue cheese, pecans, bacon, tomatoes, cucumbers,  
pickled red onion, mixed greens, buttermilk ranch

\*Roasted Beet 11  
roasted beets, goat cheese, peanuts, fennel,  
pickled red onion, mixed greens, Greek  
vinaigrette

\*House Salad 7  
carrots, cucumbers, pickled red onion,  
mixed greens, dijon herb vinaigrette

\*Caesar 9  
croutons, parmesan, pickled red onion,  
romaine, caesar dressing

• Add seared tuna (5.00),  
fried or roasted chicken (4.00),  
fried or sauteed shrimp (6.00) •

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

\*These items are or can be made gluten free. Gluten free bread is available for \$2.00.

All checks will include a 12% service charge.

# ENTREES

\*Shrimp & Grits 22

shrimp sautéed in creole tomato sauce over cheddar grits, sautéed vegetables

Fried Shrimp 20

smoked pork collard greens, cornbread, tartar sauce

\*Blackened USA Catfish 21

cheddar grits, smoked pork collard greens

Pork Rind Fried Chicken 21

half chicken, mac-n-cheese, smoked pork collard greens, cornbread, maple mustard sauce

\*Lemon Herb Roasted Chicken 19

half chicken, mac-n-cheese, sautéed vegetables

Beef Brisket 24

ancho poblano cheese gravy, garlic potatoes, sautéed vegetables

\*Blue Gill Burger 14

combination of ground beef and shredded pork, topped with pimento cheese, bacon, lettuce, and tomato on a brioche bun, choice of side of house chips -OR- side house salad

Crispy Arancini 15

crispy mushroom risotto, creole tomato sauce, cracked olive, zucchini

# SIDES

cornbread (v) | 3.5

\*cheddar grits (v) | 5

\*cole slaw (v) | 5

\*garlic potatoes (v) | 5

\*smashed potatoes (v) | 6

mac-n-cheese (v) | 6

\*parmesan risotto (v) | 6

\*smoked pork collard greens | 6

\*sautéed vegetables (v) | 6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

\*These items are or can be made gluten free. Gluten free bread is available for \$2.00.

All checks will include a 12% service charge.