

## APPETIZERS

### Southern Fried Green Tomatoes

*Cornmeal crusted green tomatoes, goat cheese, baby spinach and crispy country ham. Served with spicy remoulade sauce*

### Crispy Calamari

*Fried calamari served with a lemon and remoulade sauce*

### Crab Cakes

*Crab cakes served on a bed of fresh field greens with lemon and remoulade sauce*

### Parmesan Crusted Sea Scallops

*Pan roasted sea scallops with a light parmesan crust served with tomato infused Israeli couscous, tomato concasse, scallions and seasoned cream reduction*

### Warm Brie

*Warm brie served with fruit, roasted garlic head, candied nuts and toast points*

### Grandma Mary's Chicken Livers

*Fried chicken livers served with dipping gravy*

## Salads

### Old Stone Inn's House Salad

*Romain and Iceberg lettuce mix with tomato, cucumber, onion, and croutons served with your choice of dressing*

### Caesar Salad

*Romaine lettuce served with a crisped parmesan cheese, roasted garlic, Rosemary croutons and house made Caesar dressing*

### Encrusted Goat Cheese Salad

*Candied bacon, roasted tomato and shaved red onion served on a bed of local mixed greens with a balsamic vinaigrette*

### Wedge Salad

*Wedge Iceberg lettuce, cucumber, cherry tomatoes, red onion and bacon served with our bleu cheese dressing*

### Mixed Berry Salad

*Spring mix with seasonal berries tossed with candied walnuts, bleu cheese crumbles and bacon served with balsamic vinaigrette*

## ENTREES



## MENU

### Southern Fried Chicken or Country Ham

*Two chicken breasts or country ham served with southern greens and Yukon Gold mashed potatoes and gravy*

### Shrimp and Grits

*Seasoned grilled shrimp with green chili grit cake and southern style okra with tasso cream sauce*

### Chef Jerrett's Choice Steak

*Each week Chef Jerrett chooses a new steak served with mashed potatoes and seasonal vegetables*

### Old Stone's Hot Brown

*Roasted turkey, country ham, smoked bacon and tomato served on top of Texas toast with white cheddar mornay sauce*

### Pan Seared Salmon

*Salmon served with sauteed corn, asparagus and cherry tomato with tomato buerre blanc*

### Grandma Mary's Chicken Livers

*Fried chicken livers served with braised southern greens and Yukon Gold mashed potatoes and gravy*

### Bourbon Barrel Pork Chop

*14 oz Porterhouse smoked and grilled loin chop with BBQ sauce served with cheddar grits and seasonal vegetables*

### Chicken with Artichokes

*Lightly sauteed chicken breast cutlets served with artichokes, roasted new potatoes and seasonal vegetables*

### Seared Sea Scallops

*Jumbo sea scallops with a citrus vinaigrette served with lemon-grass risotto and sauteed spinach*

### Steak and Fries

*12 oz. Bone-In Ribeye steak topped with a roasted garlic compound butter with parmesan herbed fries*

### Fried Catfish

*Golden fried catfish served with slaw and fries*

### Summer Vegetarian Pasta

*A mix of roasted seasonal vegetables and your choice of pesto or red tomato sauce*

### Old Stone Inn's Southern Burger

*A 1 lb. burger topped with fried green tomato, smoked bacon, baby spinach, swiss cheese and spicy remoulade sauce*

## DESSERTS

Chocolate Lava Cake

Ultimate Chocolate Cake

Bread Pudding with Bourbon Sauce

Cheesecake (variety offered)

Lemon Berry Chiffon Cake (seasonal)

Key Lime Pie (seasonal)

Bourbon Pecan (seasonal)

### « Seasonal Specialties »

Select appetizers, entrees and desserts only available during spring and summer months.

Seasonal vegetables and herbs grown locally are used daily at the Old Stone Inn.

## Bar Menu

Old Stone House Burger

Ribeye Sandwich

Catfish Sandwich

Half Hot Brown

Grilled Chicken Sandwich

Fried Green Tomato Sandwich

Turkey Bacon

Club

Chicken Salad

Bacon Lettuce Tomato

Sandwiches served with chips and pickle. Choice of white, wheat or hoagie bun (croissants 50¢ extra). Add fries for \$1.00.