

LUNCH SERVED
★ TU-SA ★
 11AM - 4PM

LUNCHTIME

DAILY SOUP
 CUP 4 / BOWL 7
 ASK ABOUT OUR
 DAILY FEATURE

KIDS CHICKEN TENDERS
 GRILLED CHEESE
 PLAIN HAMBURGER **\$8**



served with
 our house-made
 moonshine
 pepper jelly



FRIED PIMENTO CHEESEBALLS

BACON WRAPPED FIGS ★

Benton's bacon, goat cheese stuffed, balsamic reduction **12**

CRAB HUSH PUPPIES

spicy remoulade, green tomato chow chow **9**



SALAD ADDS SHRIMP **8** / GRILLED CHICKEN **6** /
 CHICKEN SALAD **6**

ICEBERG WEDGE SALAD ★

sundried tomatoes, bacon, crispy shallots,
 buttermilk blue cheese dressing **12**

WATERMELON SALAD ★

cotija cheese, papaya, pepitas,
 cucumber, mint, mango vinaigrette **12**

\$12

STRAWBERRY SALAD ★

arugula, pickled red onions, goat cheese,
 pecans, champagne poppy seed vinaigrette **12**



SIDES **\$6** POPCORN GRITS · COLLARDS · GREEN BEANS · HOUSE FRIES



PIMENTO CHEDDAR BISCUITS FOR THE TABLE **\$6**

SALMON BURGER

avocado, cucumber yogurt, local sprouts,
 bib lettuce **16**

BEER BATTERED FISH TACOS

chipotle lime crema, slaw, pico de gallo
 served with tasso black beans **14**

PECAN CHICKEN SALAD SANDWICH

poached chicken, tarragon, grainy mustard,
 celery, grapes, served on a croissant **12**

GRAYS DOUBLE BURGER

local cheddar, Grays
 sauce, lettuce, tomato,
 pickles, onion **16**

ITALIAN VEGGIE SANDWICH

pesto aioli, roasted red
 pepper, eggplant, arugula,
 mozzarella cheese **14**



ALL SANDWICHES SERVED WITH FRIES · GLUTEN FREE BREAD \$3 ADD

DARK CHOCOLATE BELGIUM BROWNIE **9** BANANA PUDDING **8** BRAVO GELATO **6** GRAYS WEEKLY FEATURE DESSERT

*NOTICE: We want to make sure we do our best to accommodate all of our guests. Before placing your order, please inform us if a person in your party has a food allergy. Our products may contain nuts, wheat, egg, dairy, soy or fish allergens. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

SUPPERTIME

KIDS CHICKEN TENDERS
GRILLED CHEESE
PLAIN HAMBURGER \$8



served with moonshine pepper jelly

FRIED PIMENTO CHEESEBALLS

WHIPPED NOBLE SPRINGS FETA

roasted cherry tomatoes, basil pesto, lemon olive oil, grilled Tuscan bread 10

BACON WRAPPED FIGS ★

Benton's bacon, goat cheese stuffed, balsamic reduction 12

SMOKED TROUT DEVILED EGGS ★

smoked ruby trout, caviar, crème fraiche 8

CRAB HUSH PUPPIES

spicy remoulade, green tomato chow chow 9

PIMENTO CHEDDAR BISCUITS FOR THE TABLE \$6

SALAD ADDS SHRIMP 8 / GRILLED CHICKEN 6 / CHICKEN SALAD 6

ICEBERG WEDGE SALAD

sundried tomatoes, bacon, crispy shallots, buttermilk blue cheese dressing 12

WATERMELON SALAD ★

cotija cheese, papaya, pepitas, cucumber, mint, mango vinaigrette 12

STRAWBERRY SALAD ★

arugula, pickled red onions, goat cheese, pecans, champagne poppy seed vinaigrette 12

SIDES \$6 POPCORN GRITS · COLLARDS · GREEN BEANS · GARLIC MASHED POTATOES

(NO SUBSTITUTIONS due to paired portions WITH entrees)



**CHEF'S DAILY MARKET PRICE
FEATURE OF THE WEEK**



ASK SERVER FOR DETAILS / DINNER ONLY

BONE IN PORK CHOP ★

bourbon baked beans, collard greens, green tomato chow chow, spicy peach barbeque 30

* **GRILLED BEEF TENDERLOIN**

crispy smashed potatoes, grilled asparagus, crispy shallots, truffle demi 40

HOUSE MADE

RICOTTA AGNOLOTTI PASTA

sweet corn puree, local mushrooms, basil pesto, arugula, parmesan cheese 21

FISH & GRITS
\$32



MARKET FISH ★
with popcorn cheddar grits, succotash, lemon caper butter

HERITAGE FRIED CHICKEN

garlic mashed potatoes, long cooked green beans, bourbon mustard pan sauce, pimento cheddar drop biscuit 24

SEAFOOD BOUILLABAISSÉ

saffron-tomato broth, fennel, scallops, littleneck clams, P.E.I. mussels & gulf shrimp with charred baguette 28

★ ASK YOUR SERVER ABOUT OUR AVAILABLE
GLUTEN FREE OPTIONS



CHEF - JOHN WILLIAMS

DARK CHOCOLATE BELGIUM BROWNIE 9 **BANANA PUDDING** 8 **NASHVILLE BRAVO GELATO** 6 **ASK SERVER FOR FLAVORS**

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CRAFTED SEASONAL COCKTAILS

Our Bar menu applauds vintage, epicurean spirits and closely coincides with the kitchen's seasonal pairings. Influenced by "The Golden Age of the American Cocktail," our bar program follows the marks of that period: one full of creation, experimentation, and vigor, with a focus on brandy-inspired libations. **KEVIN DUBINSKI**, Bar Manager

THE LIMELIGHT

Fidencio Mezcal, Midori, Green Chartreuse, Rose Cava Agave Syrup, Lime Juice, Shaved Lime Zest Garnish **14**

THE REAL MCCOY

Plantation Pineapple Rum, Montenergo Amaro, El Dorado 5yr, Pineapple juice, Orgeat Syrup, Lime Juice Angostura bitter Float, Pineapple leaf Garnish **14**

TOKYO BAY

Suntory Toki Japanese Whiskey, Alagna Bianco Vermouth, Benedictine, Hopped Tonic, Club Soda Top, Lemon Zest Garnish **13**

SPITFIRE

Aria Gin, Pimms, Dry Curacao, Crème De Peche, Lemon Juice, Jalapeno Honey Syrup, Mint Leaves, Angostura Bitters, Club Soda Top, Mint Garnish **14**

BLACK STAG

Buffalo Trace, Sazerac Rye, Punta e Mes, Cherry Heering, Herbsaint, Cherry Garnish **15**

JEU TERMINE

Chataeu Laubade Blanche, Castle and Key Gin, Carpano Dry Vermouth, Sarborough Bitters **13**

GRAYS FAMOUS ☆☆☆☆☆☆☆☆☆

ANTHYM SPIRIT 13

VOTED THE SOUTHS BEST WHISKEY DRINK

1776 James Pepper Rye Whiskey, Apricot Brandy, Cynar, Benedictine, and House Chai Bitters



WINE SELECTION 2021

RED WINE

	G	B
STEMA PINOT NOIR / VENETO, ITALY	12	48
MARCHESI DI BAROLO MARARIA BARBERA PIEDMONT, ITALY	13	52
TREANA CABERNET SAUVIGNON / PASO ROBLES, CA	14	56
KLINKER BRICK ZINFANDEL / CENTRAL VALLEY, CA	14	56
SOUTHERN BELLE BLEND / MURCIA, SPAIN	15	60
CASASMITH, PRIMITIVO. COLUMBIA VALLEY, WA	15	60
MORGON BURGUNDY / BEAUJOLAIS, FRANCE		100
JORDAN CABERNET SAUVIGNON / ALEXANDER VALLEY, CA		155

WHITE WINE

DOMAINE DES FORGES SAUVIGNON BLANC LOIRE VALLEY, FRANCE	10	40
ESPRIT BARVILLE GRENACHE BLANC RHONE VALLEY, FRANCE	11	44
FORIS GEWURZTRAMINER, ROGUE RIVER VALLEY, OREGON	11	44
CHATEAU JEANGUILLON BORDEAUX BLANC BORDEAUX, FRANCE	13	52
BANSHEE CHARDONNAY, SONOMA COAST, CALIFORNIA	15	60
TESAMENTO ROSE, MENDOZA, ARGENTINA	11	44

SPARKLING

SAINT HILAIRE BRUT, FRANCE	12	48
LA MARCA PROSECCO, ITALY	14	
MOET, FRANCE		50

DESSERT WINE

COCKBURN'S PORT 10 YEAR TAWNY, OPORTO, PORTUGAL	18	
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"ONCE, DURING PROHIBITION, I WAS FORCED TO LIVE FOR DAYS ON NOTHING BUT FOOD AND WATER." - **W.C. FIELDS**

AT GRAYS WE RESPECT OUR ELDERS

OL' FASHIONED, MULES, SAZERAC, MANHATTAN, JACK ROSE, MIMOSA, MARTINI, VIEUX CARRE, NEGRONI, BOULEVARDIER, MARTINEZ ARE ALL AVAILABLE UPON REQUEST!

WITH A ROTATING CRAFT BEER SELECTION

ASK BARTENDER OR SERVER FOR OUR LATEST BREWS IN A BOTTLE OR CAN