

CRISPY FLATS

MEXICALI FLATBREAD Pesto, Buffalo Mozz, Tomatoes & Toasted House Chorizzo - \$6

SONOMA WINE COUNTRY FLATBREAD Fig Preserve, Blue Cheese, Bacon & Grapes - \$6

SOUTHERN "PIG" FLATBREAD Pulled Pork, Bacon, Caramel Onions, Cheddar & BBQ Drizzle - \$7

BRUSCHETTA FLATBREAD Fresh Basil, Garlic, Vine Ripe Tomatoes & Shaved Parmesan - \$6

"FROM THE HEARTH" Daily Chef's Creation, Always Unique, Always Special - \$mkt.

OTHER APPETIZERS

CRISPY ZUCCHINI FRIES Horseradish Ranch Dipping Sauce - \$6

HOUSE SMOKED SALMON SPREAD with Toasted Bagel Crisps - \$9

CRISPY CALAMARI Shaved Parmesan, Lemon Aioli & Spicy Marinara - \$8

FRIED GREEN TOMATOES Georgia Peach Chutney & Crumbled Goat Cheese - \$7

STEAMED MUSSELS White wine, Butter, Garlic, Lemon, Parsley, Toasted Baguette - \$9

FRIED DILL PICKLES Spicy Dill Pickles with Ranch - \$5

CRISPY KETTLE CHIPS with Bacon, Chives & Blue Cheese Fondue - \$5

HAND CRAFTED PASTAS

TUSCAN GRILLED CHICKEN PASTA Penne, Pancetta, Spinach, Tomatoes & Gorgonzola - \$16

BRAISED TENDER TIPS & PEPPARDELLE Spinach, Mushrooms, Cabernet Sauce & Noodles - \$17

CHICKEN SAUSAGE CARBONARA Smoked Pork, Caramelized Onions, Peas & Penne Pasta - \$15

GULF SHRIMP SCAMPI Sautéed Shrimp, Sweet Pepper, Scallions, Lemon Cream & Fettuccini - \$18

ENTREES

MONGOLIAN PORK CHOP Asian Marinade, Mashed Potatoes, Asparagus, Caramel Onion - \$17

SHRIMP & GRITS "CALI" Truffle-Parmesan Grits, Mushrooms, Spinach, Smoked Bacon - \$18

GRILLED SALMON Applewood Smoked Bacon & Creamed Corn Risotto, Sweet Chili Relish - \$20

BRONZED GROUPE Summer Succotash, Asparagus, Chive Butter Sauce - \$21

GRILLED N.C. TROUT B.L.T. Gnocchi, Apple Wood Bacon, Roasted Tomatoes & Arugula - \$19

PMG FISH & CHIPS Beer Battered Grouper, Old Bay Fries, Tartar Sauce & Malt Vinegar - \$16

HERB ROASTED CHICKEN Pan Gravy, Low Country Collard Greens & Mac N Cheese - \$16

TUSCAN BISTRO FILET Grilled Twin Beef Medallions, Buff Mozz, Vine Ripe Tomatoes & Pesto - \$19

N.Y. STRIP STEAK 12 oz. Angus Steak, Brandy Green Peppercorn Sauce, Asparagus & Mash - \$22

CENTER CUT FILET MIGNON Steakhouse Baked Potato & Asparagus 5oz. - \$20 / 8 oz. - \$27

BLACK ANGUS RIBEYE Grilled 12oz. Ribeye with Steakhouse Baked Potato & Asparagus \$25

ENTREE SALADS

PAPER MILL CAESAR Romaine, Parmesan, Pesto Croutons, Grilled Chicken or Salmon - \$12/ \$14

CHILLED SHRIMP "TOWER" Georgia White Shrimp, Avocados, Tomatoes & Lemon Aioli - \$14

WARM SPINACH SALAD Grilled Chicken Breast, Smoked Bacon, Avocado, Chopped Egg,

Mushrooms & Baby Spinach with Warm Apple Bacon Vinaigrette - \$12

BLACKENED GROUPE BABY BLUE SALAD Cajun Grilled Grouper over Mix Greens, Tomatoes,

Cucumbers, Strawberries, Spiced Walnuts & Blue Cheese with Balsamic Vinaigrette - \$14

SHENANDOAH TART APPLE SALAD Grilled Chicken, Mixed Greens, Tomatoes, Red Onions, Blue

Cheese Crumbles, Cucumbers, Carrots & Granny Smith Apples, Paper Mill Vinaigrette - \$13

GRILLED VEGGIE CHOPPED SALAD Chopped Spinach & Romaine, Asparagus, Grilled Zucchini

Squash and Portobello Mushrooms, Avocado, Tomatoes, House Vinaigrette - \$12

BETWEEN THE BUN

"ULTIMATE" SLIDERS Cheddar Burgers - Filet O Fish - House Smoked Pulled Pork -

\$9 \$9 \$9

PRIME BURGER Fully Garnished with Tomatoes, Butter Lettuce & Red Onions - \$9

DEEP SOUTH BURGER Our Prime Burger with Pimento Cheese, Bacon & Fried Dill Pickles - \$10

SANTA FE CHICKEN SANDWICH Avocado, Tomato, Pepper Jack & Chipotle Mayonnaise - \$9

Advisory: Consuming raw or undercooked foods such as meat, poultry, fish, shellfish and eggs may increase your risk of food borne illness