

# Stack's

evening eats

## Small Bites

Marinated Mixed Olives \$3.5

Truffle-Asiago  
Hand Cut Fries \$4.5

Wings & Waffles \$6

Warm German Style Pretzels,  
Beer Cheese Sauce \$4

Savory Beignets, Crab,  
Sweet Corn \$6

## Appetizers

Tonight's Oyster Preparation \$12

Warm Brie, Cherry-Port Chutney, Pecans, French Bread \$10

Tuna Nachos, Wontons, Avocado, Wasabi and Ginger Sauces \$10

Burrata, Sweet Onion-Tomato Jam, Grilled Bread \$10

Crispy Brussels Sprouts, Smoked Tomato & Herb Dipping Sauce \$8

Country Style Pate, Deviled Yolks, Mustard, Pickles \$9

Bibb Lettuce "BLT" Wraps, Pork Belly, Tomatoes,  
Avocado, Spicy Mayo \$9

Daily Soups    Cup \$5    Bowl \$6

## Salads

Traditional House Salad \$6.5

Sautéed Kale, House Cured Bacon, Sunny Side Egg, Roasted Grape Tomatoes, Warm Sherry Vinaigrette \$8

Crispy Shrimp, Butter Lettuce, Chevre, Bacon, Avocado, Red Goddess Dressing \$10

Grilled Romaine Hearts, Caesar Dressing, Parmesan, Croutons \$7.5

## Entrées

Sautéed Shrimp, Baby Spinach, Tomato, Olive Oil, Basil, Fusilli Noodles \$20

Herb Marinated Hen, Kale, Criminis, Tomatoes, Grits, Roasted Garlic Pan Jus \$20

Cornflake Fried Flounder, Geechie Grits, Butter Beans, Caper Hollandaise \$24

Grilled Ahi Tuna, Roasted Potatoes, Autumn Vegetables, Spanish Olive-Lemon Confit \$25

Grilled Salmon, House Made Lemon-Thyme Fettuccine, Zucchini, Olives, Feta \$24

Pork Tenderloin, Plantation Style Wild Rice, Braised Brussels Sprouts, Apple Cider Glaze \$21

Fresh Ground Burger, House Bacon, Lettuce, Tomato, Onion, Choice of Cheese, Hand Cut Seasoned Fries \$12

Prime Top Sirloin, Truffle-Asiago Fries, Smoked Tomato Sauce \$22

Grilled N.Y. Strip, Broccolini, Smashed Red Potatoes, Burgundy Braised Mushrooms \$26