

# Palmer's Grill

### **Small Plates**

Buffalo Shrimp & Oysters
Blue Cheese Crumbles

Smoked Gouda & Bacon Fries Banana Peepers / Green Onions

7

Brined Chicken Wings (6) choice of: mustard bbq / buffalo sauce / naked

6

## Soup & Salad

Soup of the Day chef's rotating selection 4/6

House Salad artisanal greens / cucumbers grape tomatoes / croutons Balsamic Vinaigrette

Classic Caesar romaine / garlic herb croutons / pecorino romano House Made Caesar

#### Spring Salad

bibb lettuce & arugula / strawberries/ feta/ watermelon relish / pickled red onion Strawberry Balsamic Vinaigrette

8

#### Giddy Goat

arugula / seasonal berries / goat cheese / candied walnuts / grape tomatoes
Lemon Honey Vinaigrette

8

#### Cobb

artisanal greens / avocado / hard boiled egg / tomato/ blue cheese / bacon Ranch

9

Add Chicken to Any Salad \$3 Add Shrimp or Oysters \$5



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## Sandwiches & Such

All sandwiches served with choice of side

Fried Green Tomato BLT bacon/ bibb lettuce/ honey-chipolte mayo

Our Burger angus beef/ pimento cheese/ bacon/ chow chow brioche 12

Crouque Monsier
black forest ham/ gruyere cheese/ bechamel
Artisan white bread
10

Shrimp or Oyster Po' Boy lettuce/ tomato/ pickle/ remoulade/ Hoagie Tomato Pie sharp cheddar/ basil/ white sauce

Pulled Pork Sandwich
Chipotle-citrus bbq sauce/ Brioche Bun
side of green apple slaw

House Roasted Turkey bacon/ avocado/ roasted garlic aioli/ caramelized onions Brioche

Buttermilk Fried Chicken green apple slaw/ bibb lettuce/ honey mustard Brioche

### Flatbread Pizzas

Blackened Shrimp, Goat Cheese & Pickled Green Tomatoes 11

Crispy Ham Pineapple & Sharp Cheddar 10

Cremini Mushroom, Gruyere & Arugula 10

#### Sides

Hand Cut Fries/Sweet Potato Fries/Seasonal Fruit/ Potato Salad/ Green Apple Slaw

Please Join Us for Dinner Thursday & Friday Nights in the Eagles Nest. 5pm - 9pm

• consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness •