

SNACKS

starters & sides

Down South Charcutiere Board

three meats and three cheeses with all the normal fix'ns | 18

Smoked Gouda, Stewed Tomato Mac & Cheese

butter cracker topper | 10

Southern Poutine

fries, pimento cheese and black pepper sausage gravy | 12

Sweet Potato Puffs

brown sugar cinnamon dipping sauce | 7

Hot Honey "Chicken 'n' Waffles"

waffle battered chicken and hot honey glaze | 12

Blue Crab Pie

pastry shell, old bay and dressed arugula | 11

Loaded Mashed Potatoes

cheese, bacon, chive and sour cream | 8

Shrimp 'n' Grits

local shrimp, tasso ham gravy and white cheddar grits | 14

Fried Local Mushrooms

southwest ranch | 9

Taters Vegan

boiled, then smashed and then fried | 8

White Cheddar Grits

stone ground grits | 7

Whole Roasted Zucchini

gremolata crumb | 7

Spaghetti Squash

sage brown butter | 7

Hot Honey Glazed Carrots | 7 Vegan

Roasted Fall Vegetables | 7

Roasted Asparagus Vegan

red pepper vinaigrette | 9

Braised Seasonal Greens | 9 Vegan

Soup Du Jour | 5/7

French Onion Crock | 8

GREENS

greens & more greens

Signature Wyndmere

baby greens, spiced pecans, dried cranberries, feta and balsamic vinaigrette | 10

Southern Caesar

romaine, parmesan cheese and cornbread croutons | 7.50

Chopped Iceberg

bacon, egg, red onion, cherry tomato and blue cheese dressing | 11

Spinach Salad

warm bacon dressing, hard boiled egg, crispy potato and sundried tomatoes | 12

Harvest Grain Vegan

apple cider vinaigrette, mixed grains, pumpkin seeds and shaved Brussels sprouts | 12

Add: chicken 7 | salmon 11 | shrimp 9

Dressing Selection: ranch (GF), italian (GF), thousand island (GF), balsamic vinaigrette (GF), champagne vinaigrette (GF), blue cheese (GF), caesar

can i fix you a plate?

Select your protein then take a peek at the sauces, toppers, snacks, starters & sides to add to your plate.

7 oz. Filet Mignon | 29

16 oz. USDA Grade A Choice Ribeye | 56
Serves two

Chicken Fried Chicken | 14

6 oz. Salmon Filet | 11

French Cut Pork Chop | 24

whatcha want on top? toppers

Caramelized Onion | 2

Roasted Mushrooms | 2

Blue Cheese | 2

Sauteed Shrimp | 9

Blue Crab | 5

saucés

Port Wine Demi | 3

Apple BBQ Sauce | 3

Bacon Jam | 3

Bearnaise | 3

Garlic Herbed Compound Butter | 3

Sage Brown Butter | 3

Black Pepper Sausage Gravy | 3

what's for supper?

Cheerwine Braised Short Ribs 
mashed potatoes, shaved and marinated
brussel sprouts, pumpkin seeds and
natural jus | 37

Meat 'n' Potatoes 
grilled filet, taters, bacon and shallot jam
and hot honey roasted carrots | 39

Garlic Butter Salmon 
white cheddar grits, asparagus and red
pepper vinaigrette | 28

Impossible™ Meat Loaf vegan 
apple bbq sauce, sweet potato puffs,
braised seasonal greens | 35

Chicken Fried Chicken
sausage gravy, mashed potatoes and hot
honey carrots | 28

Ask about our fresh catch | Market Price



lil somthin'sweet

Desserts change daily,
ask your server for more details


Fruit Cobbler | 5

Mousse Cup | 5

Cheesecake Cup | 5

Molten Lava Chocolate Cake | 6

Down South Cheese Board | 11

 This item can be prepared gluten friendly.
Ask your server for gluten free options. *
Consumer advisory: items that are served raw or
undercooked or may contain raw or undercooked
ingredients. Consuming raw or undercooked beef,
lamb, eggs, fish, pork, poultry or shellfish may
increase your risk of foodborne illness, especially
if you have certain medical conditions.



porch sippin' cocktails

Reserve Mojito

Bacardi Limon, Bacardi Superior
Light Rum, mint, fresh lime juice,
club soda | 11

Reserve 76

The Botanist Gin, Le Grande
Courtage champagne, fresh lemon
juice, house made simple syrup | 11

Melon Mule

Tito's Handmade Vodka, fresh
lime juice, Midori Melon liqueur,
Gosling's ginger beer | 11

Sand Trap

Maker's Mark Bourbon, Aperol,
LeJon Sweet Vermouth, fresh
lemon juice | 12

St. Collins

Belvedere Polish Vodka,
Palini Limoncello, St. Germain
Elderflower liqueur, house made
simple syrup, club soda | 13

RESERVE