

Soups, Salads, & Appetizers

Curry Butternut Squash Soup Cup \$4.00 Bowl \$5.00

House Salad baby lettuces, carrots, tomatoes, cucumbers, croutons, tossed with a choice of ranch, red wine Dijon vinaigrette, balsamic vinaigrette, blue cheese, Caesar or Asian soy dressing \$5.00

Sautéed Chicken Salad country ham, blue cheese, apples, pecans, arugula, balsamic vinaigrette \$10.00

Grilled Salmon Salad baby spinach, avocado, grape tomatoes, oranges, goat feta cheese, pickled peppers, citrus shallot dressing \$14.00

Crispy Duck Salad couscous, dried currants, toasted almonds, arugula, basil, white balsamic vinaigrette \$10.50

Southern Crab Salad blue crab meat, basil, bell peppers and shallots with fresh fruit, hard boiled egg, tomatoes, toast points \$12.00

Smoked Salmon Crostini salad of baby arugula, capers, red onions, lemon shallot vinaigrette, horseradish cream, rye toast, sunny side up egg \$10.50

Charcuterie Plate assortment of pâtés, mousses and rillettes, served with a small salad, traditional accompaniments, toast \$10.50

Cheese Plate assortment of fine cheeses, nuts, fruit, toast \$12.00

Prince Edward Island Mussels ginger, lemongrass, coconut milk, cilantro, toast points \$10.00

Express Lunch of the Day

Today's special entrée, served with your choice of soup or house salad, coffee or iced tea \$10.95

Entrées and Sandwiches

Maverick Shrimp & Grits sautéed shrimp, sausage, fresh tomatoes, green onions, garlic, over Timms Mill yellow grits \$14.00

Grilled Southern Medley chicken breast, zucchini, eggplant, tomatoes, basil pesto, balsamic vinaigrette, goat cheese croutons \$12.00

Fried Chicken Livers over Timms Mill yellow grits with caramelized onion sauce \$8.50

Tuna Crudo avocado, citrus, arugula, radish, basil oil, citron vinaigrette \$11.00

Local Beef Carpaccio Stevenson Place Farm thinly sliced raw beef, red wine Dijon vinaigrette, capers, Pecorino Romano and grilled bread \$11.00

Roasted Chicken Fettuccini mushroom cream, broccoli, oven roasted tomatoes, Romano cheese \$11.00

Simply Grilled Tuna or Salmon white beans, butternut squash, roasted cauliflower, spinach, pesto glaze \$14.00

Grilled Vegetable Wrap portobello mushroom, squash, roasted red peppers, mixed greens, hummus, grilled cumin flat bread \$9.00

Hamburger 8 oz. local grass-fed ground chuck with lettuce, tomato, onion, on a Kaiser bun \$9.00
Add bacon \$.50 Add cheese \$.50 Add pimento cheese \$.75

Maverick Reuben corned beef, fontina cheese, sauerkraut, whole grain mustard, special sauce on toasted rye \$9.00

All sandwiches served with Southern coleslaw or house-made chips and a pickle.

Sides

Southern Coleslaw, House Made Potato Chips, Timms Mill Yellow Grits, Vegetable of the Day \$4
Fresh Fruit Cup \$5

Ask your server about Maverick Collection membership!

A possible health risk may exist by eating undercooked ground beef at an internal temperature less than 155 degrees Fahrenheit (medium well). Dining guests who desire a preparation temperature less than described above must be at least 18 years of age.

★ Fine Dining Hall of Fame, Nation's Restaurant News ★

