



SUPPER

STARTERS

1/2 DOZEN FRIED OYSTERS	9
stone ground corn meal, house made cocktail, coleslaw	
CHICKEN & WAFFLE BITES	11
mini chicken bites dunked in waffle batter and deep fried, served with warm maple syrup	
DEVEILED EGGS	3
3 halves, bacon, house made hot sauce	
SWEET POTATO HAM BISCUITS	6
4 biscuits, apple butter, country ham	
CAN NACHOS	12
pulled pork, tomato, lettuce, sour cream, olive, onion, peppers, nacho cheese, boiled egg, bbq sauce	
PIMENTO CHEESE 	7
warm pita chips	

MAINS

choice of two sides




FRIED CATFISH	16
served with coleslaw	
FRIED CHICKEN	14
1/2 chicken	
PAN SEARED SALMON	19
alaskan salmon topped with a lemon-dill cream sauce	
SOUTHERN BEEF MELT STACK	14
two patties, topped with gravy, swiss, and fried onions *	
HOLLAND'S SMOTHERED CHOP	16
baked pork chop smothered in gravy and onions	
RIBEYE	22
12oz, herb butter, served with a baked potato, and asparagus	

SOUP / SALAD

SHE CRAB	6 / 10
SOUP OF THE DAY	4 / 6
THE WEDGE	11
1/4 sliced iceberg, bacon, onion, balsamic, bleu cheese crumbles and ranch dressing	
SOUTHERN CAESAR 	8
arugula mix, homeade croutons, grape tomato, caesar dressing	
FARMER'S MARKET SALAD	12
carrots, beets, romaine blend, tomato, cucumber, country ham, choice of grilled salmon or grilled chicken, horseradish vinaigrette	
HOUSE SALAD 	6
house mix, cucumber, carrot, tomato, red onion, balsamic vinaigrette	
<i>add chicken 5, shrimp 6, salmon 7, bbq 4</i>	

PASTA AND MORE

TOMATO PIE 	14
heirloom tomatoes, green onion, gruyere cheese, served with balsamic arugula salad	
SRIRACHA HONEY CHICKEN MAC	16
signature gouda mac and cheese topped with sriracha honey chicken breast	
SHRIMP & GRITS	18
wild caught shrimp, andouille sausage, stone ground grits, topped with a gouda cream sauce	

SIDES

3

french fries
fried okra
mashed potatoes
sweet potato fries
coleslaw
mac and cheese
green of the day

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.