

BLASE

SOUTHERN STYLE

STARTERS

BAKED OYSTERS

Stuffed with Bacon, Caramelized Onions,
Creamed Spinach , Parmesan Truffle
Hollandaise **\$16**

BLACK EYE PEA HUMMUS

Served with Peanut Pesto, Shaved Country Ham
and Fried Pita Bread **\$13**

BRULEED GOAT CHEESE

Creamed Goat Cheese, Orange Marmalade,
Roasted Garlic & Ritz Crackers **\$10**

CAJUN BEER BOILED SHRIMP

Served with Drawn Butter, Cocktail Sauce &
Lemon **\$15**

CRISPY RIBS

Tender Pork Ribs Crispy Fried drizzled in
Carolina Gold BBQ atop Fried Green Tomatoes
Chopped Peanuts, Pork Rinds & Scallion **\$12**

FLASH FRIED BRUSSEL SPROUTS

Bacon, Smoked Gouda, Brown Mustard
Lemon Curd and a Roasted Onion Relish **\$12**

LYNCHBURG LEMONADE WINGS

Chicken Wings in a Bourbon, Honey Lemon glaze
served with Buttermilk Ranch and
Celery Sticks **\$13**

NASHVILLE HOT CALAMARI

Crispy Calamari tossed in House Spice Blend
with Pickled Peppers and a
Dill Pickle Tartar sauce **\$11**

PIMENTO CHEESE DIP

Three Cheeses baked with Pimento and Spices
served with Fried Pita Bread **\$10**

SOUPS & SALADS

ROASTED PUMPKIN BISQUE
with Chive Creme Fraiche **\$6**

CAPE HATTERAS CHOWDER
served with Captains Wafers **\$8**

ROASTED BEET SALAD
Arugula, Fresh Mozzarella, Basil, Balsamic
vinegar and Black Truffle Avocado Oil **\$11**

FARMHOUSE SALAD
Butter Lettuce, Cucumber, Fried Okra, Pickled
Red Onion, Tomato and a Dill Buttermilk
Ranch **\$10**

BABY SPINACH SALAD
Mixed Berries, Goat Cheese
Cucumber, Pistachios, Red Onion
Lemon Poppy Seed Dressing **\$12**

SOUTHERN CAESAR
Romaine, Shredded Cheddar, Sun Dried
Tomatoes, Cornbread Croutons
Chipotle Ranch Dressing **\$10**

SPECIALS

Ask about our daily specials!

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ENTREES

BLACKENED JUMBO SHRIMP

Smoked Gouda Grits, Roasted Bell Pepper butter

Pickled Onions **\$17**

FRIED CATFISH PLATE

With Cajun Crayfish Gravy

Dirty Rice & Beans **\$14**

PAN SEARED CRAB CAKE

Bay Scallop Succotash

Dill Pickle Tartar sauce **\$23**

BAKED CRAB STUFFED SALMON

Truffled Hollandaise

Fried Brussel Sprouts

Creamed Corn Spoonbread **\$23**

BUTTERMILK FRIED CHICKEN

Honey Mustard Drizzle

Potato Salad & Collard Greens **\$17**

MUSHROOM RAGOUT

Goat Cheese Grits

Garlic Sauteed Spinach **\$16**

GUMBOSTYLE MAC&CHEESE

Grilled Andouille Sausage, Shrimp

Grilled Chicken, Cajun Trinity,

Smoked Gouda, Creole Bechamel and

Macaroni topped with Ritz Crackers and

Fried Okra **\$14**

DRIED CHERRY & CARAMELIZED ONION STUFFED PORK LOIN

Bourbon Glaze, Dijon Cream

Mashed Sweet Potato

Collard Greens **\$22**

GRILLED BLACK ANGUS FILET

Roasted Garlic Butter, French Fries ,Arugula

House Steak Sauce **\$25**

HANDHELDS

BLACK ANGUS BURGER

Pimento Cheese, Bacon, Bourbon

Onions & Tomato on a

Toasted Bun **\$16**

PLANT BASED BURGER

Cheddar, Roasted Mushrooms, Onion

Jam and Brown Mustard on a

Toasted Bun **\$16**

CAROLINA CLUB

Roasted Turkey, Bacon, Shaved

Country Ham, Lettuce,

Fried Green Tomato

Bourbon Onions & Dukes on a

Toasted Bun **\$14**

FRIED CATFISH SANDWICH

Lettuce, Tomato, Pickled Peppers and

Remoulade on a Toasted Bun **\$13**

PULLED DUCK BBQ

Orange Carolina Gold BBQ Sauce

Green Apple Slaw on a

Toasted Bun **\$18**

COUNTRY FRIED STEAK SANDWICH

Lettuce, Onion, Tomato, Butter Pickles &

Dukes on a Toasted Bun **\$12**

