

THE LOUNGE

STARTERS

CRISPY CALAMARI | 13

Fried with a light tempura flour, pickled peppers and shaved scallions, served with a southern remoulade sauce

DIP DUO | 8

GF | Craft beer cheese and house-made guacamole, served with house-made chips

TEXAS TWINKIE | 7

GF | Bacon wrapped, cheddar ranch stuffed jalapeños, served with an avocado sour cream

PIG WINGS | 12

GF | Fried pork shanks, served with celery and blue cheese dip, with choice of sauce:

Walkerswood Jerk | Prudhomme Cajun Magic
Florida Cracker Hot Sauce Butter

PLANTATION CHIPS 5 | 7

GF | Fresh fried potato chips with blue cheese dip
Add blue cheese crumbles, bacon, chopped chives
and smokey honey mustard - \$1

GREENS

CLASSIC CAESAR SALAD 5 | 8

GF* | Romaine hearts, grated aged manchego cheese and cornbread croutons with a creamy house-made Caesar dressing

LOUNGE CHOP CHOP SALAD 7 | 11

Fresh romaine lettuce, country fried chicken, smoked bacon, hard-boiled egg, blue cheese crumbles, candied pecans, green onion, cherry tomatoes and green beans

PLANTATION CLUB SALAD 6 | 9

GF* | Lettuce, cherry tomatoes, carrots, celery, sweet pickled Vidalia onion and cornbread croutons

Add marinated grilled chicken - \$5 | Add shrimp or flat iron steak - \$6

DRESSINGS

Balsamic Vinaigrette | Blue Cheese | Raspberry Vinaigrette | Ranch | Roasted Shallot Vinaigrette
Smokey Honey Mustard | Thousand Island

HANDHELDS

Served with choice of side

CIGAR CITY SLIDERS | 14

Three grilled angus beef sliders with smoked cheddar cheese, smoked bacon, roasted garlic aioli, bacon tomato jam and crispy tobacco onions, served on pretzel buns

TRES CUBANOS | 12

Three sliders with mojo pork, smoked ham, Gruyère cheese, yellow mustard and minced pickle relish, served on brioche buns

PLANTATION BURGER | 11

Half-pound black angus beef patty topped with lettuce, tomato, onions, pickles and cheese, served on a brioche bun

THE B.L.F.G.T. | 11

Smoked bacon, lettuce and fried green tomato topped with roasted garlic aioli, served on toasted white bread

CHEESESTEAK TACOS | 12

Three soft tacos with grilled steak, craft beer cheese, pickled peppers and grilled Vidalia onions, finished with a fresh cilantro chimichurri

ROASTED CAULIFLOWER

& CHICKPEA TACOS | 11

V | GF Three soft corn tortillas stuffed with roasted cauliflower, chickpeas, pickled red cabbage slaw and Oaxaca cheese, served with an avocado sour cream

CARIBBEAN BLACK BEAN WRAP | 10

V | Pan-roasted black bean cake, garlic tostone and fresh mango salsa, with an avocado sour cream

ENTRÉES

CARNE ASADA | 17

GF | Marinated flat iron or hanger steak, served with roasted pearl potatoes, Brussels sprouts and bacon, with a chimichurri salsa

BUTTERMILK FRIED CHICKEN | 15

Roasted poblano stone-ground grits, sweet corn maque choux, bacon tasso tomato jam and shaved scallions

PLANTATION FISH 'N CHIPS | 14

Potato chip crusted catfish, southern pecan rice, beer braised greens, Florida Cracker hot sauce butter

RASPBERRY BOURBON PORK BELLY | 16

GF | Tender pork belly topped with raspberry bourbon glaze, served with southern red cabbage slaw, roasted corn salsa and yucca fries

SIDES

French Fries | Sweet Potato Fries | Yucca Fries | Onion Rings | Tater Tots
Southern Red Cabbage Slaw | Fried Green Tomatoes | Plantation Chips | Fruit Skewers

Southern Hills

PLANTATION CLUB

GF | Gluten Free

GF* | Gluten Free Available

V | Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any food allergies.