

HELEN'S MENU

STARTERS:

Soup du Jour	priced daily
Mixed Greens Salad Dried Cranberries, Toasted Almonds, Goat Cheese, Lemon Poppy Seed Vinaigrette	5
Roasted Beets Salad Grapefruit, Goat Cheese, Orange & Walnut Vinaigrette	8
Boston Bibb Salad Pickled Red Onion, Tomatoes, Bacon, Gorgonzola, Croutons, Buttermilk Dressing	8
Helen's Caesar Grilled Romaine Heart, Croutons, Traditional Dressing, Roasted Red Peppers, Pecorino Romano	8
Roasted Pear Salad Arugula, Gorgonzola, Spiced Nuts, Honey - Dijon Vinaigrette	8
Sautéed Calamari Grilled Baguette, Lemon Caper Butter, Red Onion, Tomatoes, Parsley Oil	8
Crispy Hush Puppies Cajun Remoulade, Sweet Cabbage Slaw	6
Prince Edward Island Mussels Pernod Broth, Herbs de Provence, Matchstick Potatoes, Lemon Aioli	7/14

ENTREES:

Wagyu Burger *	13
Grilled Onions, Applewood - Smoked Bacon, Cheddar Cheese, Lettuce & Tomato, Green Tomato Relish, Served with Fries	
Pan Roasted Fish du Jour	market price
Buttered Cannelini Beans, Arugula, Red Onion Gremolata	
Grilled New York Strip *	24
Horseradish Mashed Potatoes, Garlicky Haricot Verts, Sauce Au Poivre	
Shrimp & Grits	19
Roasted Wild - Caught Shrimp, Southern Gravy, Byrd Mill Smoked Gouda Grits	
Bacon Wrapped Chicken Breast	17
Surry Country Sausage & Pistachio Stuffing, Vegetable Risotto, Sherry Gastrique	
Cider Braised Pork Shank	20
Caramelized Brussel Sprouts & Hazelnuts, Smoked Gouda Grits, Cider Glaze	
Pan Seared Scallops	21
Sweet White Creamed Corn & Bacon, Local Micro Greens, Smoked Paprika Oil, Potato, Vidallia Onion & Garden Herb Hash	
Cremini Mushroom Risotto	15
Pecorino, Rapini, Parsley & Sage, Sherry Gastrique	
Loaded Macaroni & Cheese	8/16
Orecchiette, Smoked Gouda & Sharp Cheddar, Bacon Baby Spinach, Lump Crab Meat	

* Consuming raw or undercooked food may be hazardous to your health

-Please present any Groupons before ordering.

-Please NO separate checks- -Gratuity may be added to parties of 6 or more-