

First Course

Fish Chowder

Potato, kurobuta pork fat cracklin's, oyster cracker tuiles

\$6

Soup du Jour

\$6

Fried Oysters

Goat cheese, granny smith apple, grated cucumber, Tasso vinaigrette

\$9

Bruschetta Maiale

Garlic rubbed grilled bread, caramelized cipollini onions, Berkshire pork rilette, fig balsamic

\$8

Fried Green Tomato

Tomato confit, blue crab, mascarpone cheese, buttermilk vinaigrette

\$7

Shrimp & Grits

The Old Mill grits, White cheddar, Tasso Ham, Demi-glace

\$8

Second Course

Mixed Green Salad

Marinated cucumbers, julienne endive, red radishes, local tomatoes, sherry vinaigrette

\$5

Chophouse Salad

Bibb lettuce, pickled red onion, grated egg, house cured bacon, sunflower seeds, bacon vinaigrette

\$6

House Salad

Baby arugula, tomato, goat cheese, grilled lemon-truffle vinaigrette

\$6

Caesar Salad

Romaine, croutons, anchovies, traditional Caesar dressing

\$7

Third Course

Hanger Steak

Smoked shallot, wild mushroom and red bliss potato hash, espresso stout demi-glace
\$17

Pan Seared King Salmon

Parsnip puree, mushroom-leek fondue, tarragon vinaigrette
\$19

Pasta Carbonara

House cut fettuccini, Berkshire pancetta, caramelized shallot, sweet pea, cracked black pepper
\$13

Berkshire Pork Rib Eye

“Cream corn” Israeli couscous, Shiitake mushrooms, black pepper brie fondue
\$24

Pasture Raised Chicken

Grilled peach, arugula, pecorino Romano, Mississippi “caviar”
\$15

Pan Seared Pacific Halibut

Gruyere spaetzle, caramelized onion, cabbage, Pommery mustard cream
\$20

Grass Fed Sirloin

Tennessee Sirloin, house-made chorizo, spinach, Yukon Gold potato, truffle Demi-Glace
\$23

Canal Cheeseburger

Grilled onion, lettuce, aged cheddar
\$11

Shrimp Diavolo

House cut Linguini, braised escarole, grilled lemon
\$16

* Ask your waiter about our Vegetarian options

Lunch

Soup Du Jour

\$5

Mixed Green Salad

Marinated cucumbers, julienne endive, red radishes, local tomatoes, sherry vinaigrette

\$5

Caesar Salad

Romaine, croutons, pecorino Romano, traditional Caesar dressing

\$5

Add chicken

\$3

Chophouse Salad

Bibb lettuce, pickled red onion, grated egg, house cured bacon, sunflower seeds, bacon vinaigrette

\$6

House Salad

Baby arugula, tomato, goat cheese, grilled lemon-truffle vinaigrette

\$6

Main

Canal Cheeseburger

Grilled onion, lettuce, cheddar

\$9

Chicken Philly

Mushroom, bell peppers, onion, smoked Gouda, hot pepper relish

\$8

Memphis Pulled Pork Sandwich

Slow roasted pork shoulder, BBQ sauce, Dijon slaw

\$8

Short Rib Sandwich

Sourdough bread, horseradish, Pommery mustard, blue cheese

\$10

Mediterranean Sandwich

Hummus, chevre, olive tapenade, tomato, and pickled red onion on multigrain

\$7

Chicken Salad

Shallot, capers, and dill (Available on whole wheat or over mixed green salad)

\$7

Classic BLT

House cured bacon, local tomato, local lettuce (add fried egg \$2)

\$5

Fish and chips

Mississippi Catfish, homemade tartar sauce, house cut fries

\$10

Roasted Chicken

Garlic mashed potatoes, southern greens, and chicken demi-glace

\$10

Breakfast

Canal Breakfast

Two eggs, Breakfast potatoes, toast, & bacon or sausage

\$9

Eggs Benedict

Poached eggs, English muffin, country ham, hollandaise sauce

\$12

Florentine Omelet

Spinach, tomato, Fontina

\$9

Memphis Omelet

BBQ pulled pork, onion, white cheddar

\$12

Breakfast bowl

Grits, chorizo, tomato, fried egg, truffle

\$12

The Short Stack

3 buttermilk pancakes, fresh blueberries, Vermont maple syrup

\$10

Bacon Egg & Geez

Applewood smoked bacon, fried egg, smoked Gouda, toasted Brioche

\$10

Bagel & Lox

Cream cheese, red onion, capers

\$8

Steel cut Irish Oatmeal

\$7

Yogurt & Granola

\$6

Sides

\$4

Breakfast Potatoes
Cheddar grits
Assorted Cereals
Bacon or Sausage
Seasonal Fruit
White or wheat toast

Beverages

\$3

Orange Juice
Grapefruit Juice
Cranberry Juice
Apple Juice
Coffee
Assorted Hot Teas
Milk