Appetizers

**PEI Mussels** 12

white wine cream sauce, grilled baguette

**Fried Green Tomatoes** 10

sweet onion & bacon jam, jalapeno ranch

Soups & Salads

**Don’t Be a Baby Wedge Salad** 10

baby iceberg wedge, crumbled blue cheese, bacon, grape tomato, house made buttermilk dressing

**Soup of the Day**  5 **Soup & House Salad** 7.5

Sandwiches, served with spiral cut fries

**Catfish Po’Boy** 13

fried catfish filet, wicked relish tartar sauce, citrus coleslaw, lettuce, tomato

**Beer Cheese Brisket Sandwich** 15

smoked cab brisket, dr pepper bbq, fried red onions, guinness stout cheese, served on a

pretzel bun

Entrees, served with your choice of one side

**Roasted BBQ ½ Chicken** 14.5

springer mountain farms chicken, honey bourbon bbq sauce

**ASW Apple Brandy Braised Baby Back Ribs**

locally distilled apple brandy, enc vinegar sauce

half rack 16 full rack 24

**Cedar Plank Salmon** 18

wild caught alaskan salmon, pineapple soy glaze

**Fish & Chips** 13

guinness stout battered cod filets, spiral cut fries, wicked relish tartar sauce, malt vinegar

Steaks, served with a salad and one side

**AYC Signature Steaks**

fresh hand cut black angus choice steaks topped with roasted garlic parmesan compound butter

8 oz filet mignon 34 chef’s cut of the week mkt

Little Mates, served with fries or fruit cup

**3 Chicken Tenders** 6

honey mustard or bbq sauce

**Grilled Hot Dog** 5

**Cheese Quesadilla** 5

**Cheeseburger**  7

Drinks

**Tea & Coffee** 1 **Soft Drinks** 2

Executive Chef Zac Patterson

**Lump Crab Cake** 14

smoked poblano remoulade, roasted corn salsa

**Brisket Deviled Eggs** 12

Smoked brisket, cherry moonshine bbq,

candied jalapenos

**Grilled Watermelon Salad** 14

baby spinach, grilled watermelon, strawberries, candied pecans, red onions, crumbled feta cheese, balsamic vinaigrette

**AYC House Burger** 13

hand formed ½ lb sirloin, short rib, brisket blended burger, field greens, local grown tomato, red onion slice, steakhouse mayo, toasted

brioche bun

**add** cheddar 1 bacon 2.5

**Burger of the Day** see server for details

all burgers served with spiral cut fries

**Porterhouse Pork Chop** 16

14 oz loin & tenderloin pork chop, crown

apple glaze

**CAB Hamburger Steak**  14

8 oz black angus hamburger steak, cremini mushroom demi-glace

**Low Country Steamer** 25

Jumbo shrimp, andouille sausage, crab legs, red potatoes, mini corn, toasted baguette

Sides

**Side Salad,** buttermilk ranch, italian, honey balsamic

**Red Potato Mash**

**Drunken Collards**

**Smoked Havarti Mac & Cheese**

**Grilled Asparagus**

**Stone Ground Gouda Cheese Grits**

**Baked Potato Served with Butter & Sour Cream**

**Add** bacon 2 cheese 1

**Spiral Cut Fries**

**Balsamic Glazed Brussel Sprouts**

**Add a Side** 3