



SOUPS AND SALADS

TOMATO BISQUE WITH MINI GRILLED CHEESE-\$5

17 NORTH SALAD- MESCLUN GREENS, TOMATO, ARTICHOKE HEART, ASPARAGUS,
WITH A ROASTED GARLIC AND LEMON VINAIGRETTE-\$8

TOMATO CARPACCIO WITH MICRO ARUGULA SPROUTS, SHAVED PARMESAN CHEESE
AND DRIZZLED WITH WHITE TRUFFLE AND BASIL OIL-\$8

COBB SALAD- ROMAINE, TOMATO, CHICKEN, BACON, AVOCADO, BOILED EGG, WITH HOUSE MADE RANCH DRESSING-\$9

APPETIZERS

DEVEILED EGGS- 2 TRADITIONAL, 2 GARNISHED WITH DUCK CONFIT, 2 GARNISHED WITH SMOKED SALMON-\$6

FRIED CHICKEN LIVERS- CHEDDAR GRITS, FRIED BASIL-\$8

CRISPY BLUE CRAB FRITTERS WITH TOMATO BASIL RELISH, HORSERADISH CREAM-\$10

PAN SEARED JUMBO SEA SCALLOP, BRAISED LEMON BUTTER LEEKS WITH TOMATO AND BASIL-\$9

GRILLED JUMBO SHRIMP WITH TZATZIKI DIPPING SAUCE-\$9

GRILLED RATATOUILLE – TOMATO, EGGPLANT, MUSHROOM, SWEET PEPPER, ZUCCHINI, GARLIC, ONION, FRESH BASIL-\$8

POT STICKERS- PORK, SCALLIONS, SPICY DIPPING SAUCE-\$7

BREAD BASKET-CAST-IRON SKILLET BACON, SCALLION CORNBREAD AND CHEDDAR CHEESE, BUTTERMILK BISCUITS
WITH WHIPPED HONEY BUTTER-\$5

ENTREES

8OZ RIBEYE FILET WITH PARMESAN WHITE TRUFFLE OIL POMME FRITES-\$18

SHRIMP AND CRAWFISH CREOLE WITH CAROLINA GOLD RICE-\$15

CORIANDER CRUSTED CEDAR PLANK SALMON WITH GRILLED GARDEN VEGTABLES-\$15

BONELESS BUTTERMILK FRIED CHICKEN WITH MASHED POTATOES, BRAISED GREENS, AND TASSO GRAVY-\$13

BRETTS MEATBALL BAKED ZITI-\$14

SLOW-SMOKED PULLED PORK WITH TWO SIDES \$12

BAROLO BRAISED BEEF SHORT RIB WITH MASHED POTATOES \$15

17 NORTH BURGERS, 8 OZ. CERTIFIED ANGUS BEEF WITH CHOICE OF CHEESE,
AMERICAN, CHEDDAR, PIMENTO CHEESE OR BLUE CHEESE AND POMME FRITES-\$8

SIDES-\$5

MACARONI AND CHEESE

BRAISED GREENS

PARMESAN, TRUFFLED POMME FRITES

GRILLED ASPARAGUS

GRILLED GARDEN VEGETABLES

MASHED POTATOES

SWEET POTATO PUREE

BABY GREEN BEANS

CAROLINA GOLD RICE