



Starters

Boiled Peanuts /7
house made boiled peanuts

Bacon and Brie Sliders/15
three 2oz black Angus sliders, bacon, brie, tomato, basil aioli

Spinach Dip/14
a shareable dip with sautéed spinach, garlic, cream cheese, parmesan, red onion, tomato and bell pepper, served with tortilla chips

Bravas and Brussels /14
fried Brussels sprouts and potatoes with feta and dill aioli

Finch Nibblers /14
Five crispy boneless wings smothered in house-made buffalo sauce, blue cheese crumbles and ranch for dipping

Vidalia Onion Dip /15
a Finch staple made with sweet Vidalia onions, chives, cream cheese, house spices, topped with parmesan and panko bread crumbs, served with tortilla chips

Mikeda's Classic Chicken Salad /12
4oz house- made and whipped chicken salad served with crostini and a mini salad

Ask your Server about daily specials*

Garden

Beet Carpaccio /14 side/9
roasted, thinly sliced beets served with mixed greens, almonds, peppered goat cheese

Caesar Salad/ 13 side/6
mixed greens and parmesan cheese tossed with house made croutons

House Salad /12 side/6
mixed greens, cucumber, tomato, onion, carrot, and shaved Parmesan. Choice of buttermilk ranch, citrus or balsamic vinaigrette.

Bacon and Blue /15
mixed greens, topped with 4 oz of bacon jam, pickled onions, blue cheese crumbles, chopped tomatoes, and balsamic glaze

Anti-Pasta Salad/ 15 side/9
mixed greens, olive, feta, cucumber, tomato, artichoke, artesian salamis and cracked pepper tossed in red wine vinaigrette

Entrees

Chef's Special /MKT

Steak Frites /38
6 oz sliced butcher-cut Ribeye Steak served with hand cut fries, demi glace', chimichurri, blistered tomatoes and feta cheese

Jerk Chicken Breast /34
marinated 6oz chicken breast served with pineapple-cilantro sweet pea rice, and cauliflower steak

Shrimp and Grits/30
6 jumbo shrimp sautéed Havana style with blistered tomatoes, peppers, onion in a white wine reduction with stone-ground local grits

Steak Tacos /25
two tacos stuffed with marinated ribeye tips, cilantro green onion herb mix, feta, spring mix, tequila lime crema, pico

Truffle Burger /24
Certified black Angus burger, applewood smoked bacon, Blue Cheese, garlic aioli, lettuce, tomato, caramelized red onion, truffle oil, hand cut fries

20% gratuity will be added to parties of 6 or more
Due to rising costs a 3% operational fee will be
added to all checks