



GF *Gluten Free*

V *Vegetarian*

APPETIZERS

Chips and Queso **V**

tortilla chips with housemade queso \$8.99

Pimento Cheese Dip **V**

our housemade pimento cheese served warm with tortilla chips \$8.99

Pretzels **V**

served with housemade queso and honey mustard \$8.99

Sliders*

classic beef sliders with grilled onions and american cheese on potato rolls with au jus for dipping \$10.99

Chipotle Lime Hummus **V**

creamy hummus served with pita points and fresh vegetables \$9.99

Chili

our housemade chili served loaded with mixed cheese and scallions [cup] \$2.99 [bowl] \$4.99

Sloppy Joseph Fries

waffle fries or later tots smothered with our housemade sloppy joe and queso cheese, topped with jalapeños, sour cream and pico de gallo \$10.99

Fried Chez **V**

housemade mac and cheese wrapped in an egg roll wrapper and deep fried, served with ranch and sweet thai chili for dipping \$7.99

Ahi Tuna*

sesame seed crusted sushi grade ahi tuna seared rare, served with a teriyaki glaze and sides of wasabi cream and soy sauce \$12.99

Lettuce Wraps

seared chicken, mushrooms, green onions, and water chestnuts, served with iceberg lettuce, Chinese noodles, and sweet thai chili sauce \$10.99

Soup of the Day

[cup] \$2.99 [bowl] \$4.99

WINGS

[5] \$6.99 [10] \$11.99

Entrée 7 wings and a side \$11.99

Flavors

Mild
Hot
Campfire BBQ

Bee Sting
Gold Rush
Carolina Gold

Teriyaki
Mango Habanero
Garlic Parmesan

SALADS

House Salad

mixed greens with cucumbers, tomatoes, red onion, chopped bacon, mixed cheese and croutons [side] \$3.99 [entrée] \$8.99

Caesar Salad **V**

romaine, parmesan cheese, croutons and caesar dressing [side] \$3.99 [entrée] \$8.99

Mayworth's Salad **GF**

spring mix, cucumbers, diced tomatoes, red and green peppers, chopped bacon, bleu cheese crumbles, and champagne vinaigrette [side] \$4.99 [entrée] \$9.99

Strawberry and Goat Cheese Salad **V** **GF**

field greens, strawberries, goat cheese, spiced pecans, cucumbers, dried apricots, and poppyseed dressing \$9.99

South Fork Salad

mixed greens, corn, black beans, pico de gallo, pepper jack cheese, fried chicken tenders, tortilla strips and campfire ranch dressing \$11.99

Cobb Salad

mixed greens, diced eggs, avocado, diced tomatoes, diced grilled chicken, chopped bacon and bleu cheese crumbles with choice of dressing \$12.99

ADD A PROTEIN

Grilled Chicken \$3 • Fried Chicken \$3
Turkey \$3 • Black Bean Burger \$4
Shrimp \$5 • Tuna \$6* • Salmon \$5*

Create Your Own SALAD

choose your lettuce and any 7 ingredients \$10.99

LETTUCE

Iceberg Romaine Spinach
Iceberg/Romaine Mix Spring Mix

TOPPINGS

Avocados
Bacon
Basil
Black Beans
Black Olives
Broccoli
Diced Egg
Carrots
Corn
Cucumbers
Green Peppers
Jalapeños
Mushrooms
Red Onions
Red Peppers
Tomatoes

CHEESE

American
Bleu Cheese Crumbles
Cheddar
Goat Cheese
Mixed Cheese
Parmesan
Pepper Jack
Swiss

FRUIT

Apples
Cantaloupe
Dried Apricots
Grapes
Mandarin Oranges
Pineapple
Strawberries

CRUNCH

Chinese Noodles
Croutons
Spiced Pecans
Tortilla Strips
Walnuts

Add A PROTEIN

Grilled Chicken \$3
Fried Chicken \$3
Turkey \$3
Black Bean Burger \$4
Shrimp \$5
Tuna \$6*
Salmon \$5*

DRESSINGS

Ranch
Campfire Ranch
Bleu Cheese
Caesar

Poppyseed
Oil & Vinegar **GF**
Balsamic Vinaigrette **GF**

Champagne Vinaigrette
Honey Mustard
Fat Free Sundried Tomato Vinaigrette **GF**

ENTRÉES

Ribeye* ^{GF}

handcut ribeye grilled and served with two sides \$21.99

Filet Mignon*

8oz filet mignon grilled and served with two sides \$24.99

Steak Tips*

marinated steak tips sautéed with onions, red and green peppers in a beef gravy over rice pilaf with one side \$16.99

5 Cheese Mac

housemade 5 cheese mac served with one side \$12.99
choose your style

classic ^V

topped with cheese and panko and baked

sloppy

topped with house made sloppy joe, pico de gallo and jalapeños

buffalo

topped with buffalo grilled chicken, bleu cheese crumbles and ranch

veggie ^V

topped with spinach, mushrooms and pico de gallo

Chicken Tenderloin Platter

hand breaded buttermilk ranch chicken tenderloins served with honey mustard and ranch for dipping and two sides \$12.99

Chicken Fried Chicken

hand battered chicken breast, topped with sawmill gravy, served with two sides \$14.99

Grilled Salmon*

grilled salmon topped with choice of honey dill, blackened ^{GF} or sweet thai chili, served with choice of two sides \$16.99

Blackened Grouper* ^{GF}

blackened grouper, topped with cilantro lime crème and pico de gallo, served with two sides \$16.99

Chazz's Meatloaf

bacon wrapped meatloaf with a Carolina bbq sauce and choice of two sides \$15.99

Jambalaya Pasta

shrimp, chicken, andouille sausage, peppers and onions tossed in a tomato broth over penne pasta \$15.99

Blackened Chicken Alfredo

blackened chicken on a bed of penne pasta tossed in a creamy alfredo sauce with red peppers, topped with parmesan cheese and basil, served with warm bread \$14.99

Shrimp & Grits

blackened shrimp with andouille sausage cream gravy, bell peppers and onions, over parmesan stone ground grits \$15.99

BURGERS • CHICKEN

all items served on a Martin's Potato Roll with one side

Choose Your PROTEIN

Hamburger* [add a patty \$4] • Black Bean Burger ^V
Grilled Chicken • Fried Chicken

Classic

mixed cheese, lettuce, tomato, onion, bacon \$10.99

Cali

pepper jack cheese, avocado, sautéed mushrooms, roasted red pepper aioli, lettuce, tomato, onion 10.99

Now Choose Your STYLE

Southern

mustard, onions, chili, and slaw \$10.99

Heater

pepper jack cheese, jalapeños, sriracha mayo, lettuce, tomato, onion \$10.99

Pimento Cheese

homemade pimento cheese, bacon, lettuce, tomato, onion \$10.99

BBQ Bacon

mixed cheese, bacon, lettuce, tomato, onion, and campfire bbq sauce \$10.99

Mayworth's

sautéed mushrooms and onions, swiss cheese, bacon, lettuce, tomato, onion \$10.99

SANDWICHES • TACOS

all items served with one side

Sloppy Joseph

yes, we consider this a signature dish
housemade sloppy joe served on a brioche bun \$8.99
get it loaded with queso and jalapeños \$10.59

French Dip

slow roasted beef sliced thin served on toasted bread with melted swiss cheese, served with au jus for dipping and a side of horseradish cream \$11.99

Turkey Club

fresh sliced turkey, served warm with american cheese, bacon, lettuce, tomato, onion and honey mustard on a pretzel roll \$10.99

Fried Chicken Sammie

fried chicken breast with lettuce, pickles, and buttermilk ranch mayo, served on a brioche bun \$10.99

Fish Tacos

blackened fish with a remoulade sauce, lettuce, pico de gallo and cotija cheese served on your choice of soft flour or soft corn tortillas with a side of sour cream \$11.99

Buffalo Chicken Tacos

grilled chicken tossed in mild buffalo sauce with lettuce, pico de gallo and cotija cheese served on your choice of soft flour or soft corn tortillas with a side of ranch \$10.99

Veggie Tacos ^V

black beans, corn, red peppers, green peppers, sautéed in taco seasoning, lettuce, tomato, pico de gallo and cojito cheese served on your choice of soft flour or soft corn tortillas with a side of sour cream \$9.99

Shrimp Tacos

blackened shrimp, cilantro lime cream, lettuce, pico de gallo, and cotija cheese served on your choice of soft flour or soft corn tortillas with a side of sour cream \$11.99

^{GF} if served with soft corn tortillas

SIDES

Waffle Fries ^V

Sweet Potato Waffle Fries ^V

Tater Tots ^V

5 Cheese Mac ^V

Rice Pilaf ^V

Tomato & Cucumber Salad ^{GF} ^V

Loaded Baked Potato
After 4PM Only

Seasonal Fruit ^{GF} ^V

Steamed Broccoli ^{GF} ^V

Collard Greens

Parmesan Stone Ground Grits
Brussels Sprouts

substitute a side salad, side caesar, cup of chili, or cup of soup for additional \$1.95