

NOSHES

ABITA BBQ SHRIMP 18
‘Nawlins-style Barbecued Jumbo Shrimp,
Abita Bread

MUSSELS LEFLEUR 14
P.E.I. Mussels, Andouille Sausage,
Heirloom Cherry Tomatoes, Arugula,
Tarragon, Pernod Cream

PORK BELLY BLACK & BLUE 17
Braised and Flashed Fried, Blackening,
Blueberry Compote Local Artisan Blue
and Midnight Moon - Goats Milk Gouda

FRIED OYSTERS 16
Cornmeal Battered, Remoulade, Arugula,
Lemon Wedge

FRIED GREEN TOMATO 15
Parmesan and Panko Crusted, Pimento
Cheese, Green Tomato and
Basil Gazpacho, Chow Chow

SOUP & GREENS

SIGNATURE SHE-CRAB SOUP
Cup 9 Bowl 11
Jumbo Lump Crab Meat, Cream, Dry
Sherry, Red Pepper Flakes

HARVEST SALAD 9
Chef’s Selection of Market Fare

ITTA BENA SALAD 9
Mixed Greens, English Cucumber,
Heirloom Cherry Tomatoes, Shaved Red
Onion, Croutons, Lemon-Thyme Vinaigrette
Add Cheese +1.50

GRILLED & BLEU 17
Grilled Sirloin, Romaine Wedge, Cherry
Tomato Chutney, Shaved Red Onion,
Candied Bacon, Gorgonzola Bleu Dressing

SIDES 7

MASHED POTATOES
SAUTÉED SPINACH
ASPARAGUS
ROASTED VEGETABLES
JUST GOOD'S GRIT CAKE
HARICOT VERTS
FRIES

PREMIUM SIDES 8
FIVE CHEESE MAC & CHEESE
MUSHROOMS & ONIONS

MAINS

CATCH OF THE DAY Market Price
Chef’s Signature Preparations with
Seasonal Pairings

SHRIMP AND GRITS 28
Just Good's Gritz with Gouda, Bacon and Tomato
Jam, Crumbled Goat Cheese, Crispy Prosciutto

JAMBALAYA PASTA 28
Capellini Pasta, Chicken Breast, Shrimp,
Andouille Sausage, Cream Sauce

WILD MUSHROOM PASTA 24
Fettuccine Pasta, Blend of Mushrooms, Garlic,
Thyme, Parmesan Cream Sauce
Add Chicken +6 | Shrimp +10

HERB ROASTED CHICKEN 28
Airline Chicken Breast, Goat Cheese Grit Cake,
Sautéed Spinach, Roasted Tomatoes,
Sweet Corn Bisque

GRILLED MAHI MAHI 32
Crawfish Etouffee, Citrus and Herb Rice

GRILLED 10 OZ. SIRLOIN 30
Sea Salt & Thyme Roasted Redskin Potatoes,
Blistered Tomatoes, Citrus Grilled Broccolini,
Veal Demi Glace, Crumbled Goat Cheese

AMERICANA BURGER 16
80/20 Ground Beef, Cheddar Cheese,
Lettuce, Onion, Wickles,
Beefsteak Tomato, Toasted Bun

PRIME MEATS

*Served with Mashed Potatoes and
Roasted Vegetables*

BERKSHIRE BONE-IN PORK CHOP 38

16OZ. RIBEYE 55

LAMB CHOPS 42
Parmesan Risotto, Roasted Vegetables,
Veal Demi-Glace



HANDCRAFT COCKTAILS 11

LET THE GOOD TIMES ROLL

Courvoisier, Patron Citronage, Moscato,
Handcrafted Sour, Orange Juice

SEASONAL MOJITO

Bacardi, Mint, Seasonal Juice, Simple Syrup

SEASONAL MULE

Titos, Seasonal Juice, Lime Juice, Simple Syrup,
Ginger Beer

JAMAICAN RITA

Bacardi, Melon, Malibu, Pineapple Juice,
Handcrafted Sour

NAT KING COLE

Crown, Peach Schnapps, Iced Tea

FRENCH75

Courvoisier, Fresh Lemon Juice, Champagne

D'ASTIRITA

Altos, Patron Citronage, Moscato, Handcrafted
Sour, Grapefruit Juice

HARVEST MOON

Makers, Blood Orange & Ginger Bitters, Muddle
Orange, Pepper Simple Syrup

SIGNATURE COCKTAILS 11

NUTS AND BERRIES

AMARETTO ALEXANDER

KEY LIME MARTINI

ITTA BENA COFFEE

BLUES BERRY MARTINI

CHOCOLATE MARTINI

RED OR WHITE SANGRIA

BOURBON

BULLEIT 10

BULLEIT RYE 10

CROWN APPLE 10

CROWN BLACK 10

CROWN RESERVE 10

DEWARS 8

FIREBALL 10

GENTLEMAN JACK 10

JAMESON 10

KNOB CREEK 10

KNOB CREEK RYE 10

MAKERS 10

MAKERS 46 11

UNCLE NEAREST 14

WILD TURKEY 101 10

WOODFORD 12

SCOTCH

BALVENIE TWELVE 16

BEN RIACH 12

CHIVAS TWELVE 12

GLENDORONCH 16

GLENFIDDICH TWELVE 13

GLENLIVET TWELVE 10

JONNIE WALKER RED 10

JONNIE WALKER BLACK 12

BALVENIE SHERRY CASK 30

COGNAC

COURVOISIER 10

HENNESSY 12

HENNESSY BLACK 12

HENNESSY VSOP 15

HENNESSY XO 35

REMY VSOP 13

REMY 1738 16

AFTER DINNER

CAPPUCCINO MARTINI 11

ESPRESSO MARTINI 11

CHOCOLATE ESPRESSO MARTINI 11

B&B 10

BAILEYS 8

DISARONNO 8

DRAMBUIE 8

FRANGELICO 8

GRAN MARINER 10

GODIVA DARK CHOC 10

GODIVA WHITE CHO 10

JAGERMEISTER 10

KAHLUA 8

RUMCHATA 8

COFFEE SAMBUCA 10

COFFEE 4

DOUBLE ESPRESSO 6

AMERICANO 6

LATTE 5

MOCHA 6

CAPPUCCINO 5

HOT TEA 3



• Due to a consistent substantial rise in the cost of our high-quality meats used in our restaurant, we are helpless but to increase the cost of our food.

We strive to give you the same quality and serve you with nothing less than the best. We do not guarantee prime meats or steaks ordered 'medium well' or above.

• Menu is subject to change based upon availability. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, Especially if you have certain medical conditions. 20% Gratuity added to parties of 6 or more - \$5 split plate charge. Substitutions are subject to an up charge.

\$15 Corkage Fee applies to bottles not offered by our in-house selection. Please notify your server of any food allergies or dietary restrictions for reasonable accommodations.