

APPETIZERS

Famous Fried Dill Pickles	8
A Folk's Folly tradition and unique Southern treat	
Shrimp Cocktail*	20
Jumbo shrimp with lemon and remoulade or classic cocktail sauce	
Calamari*	18
Lightly battered in seasoned flour, fried crisp and finished with a slightly spicy ancho chili mayonnaise	
Crab Cakes*	22
A signature item. Lump crabmeat, celery, onion, seasonings and crispy panko breadcrumbs, flash fried, with Louis sauce	
Catfish Beignets*	16
Crisp fillets of catfish, lightly battered in cornmeal, with tartar sauce and lemon	
Seared Ahi Tuna*	20
Center cut sashimi grade ahi tuna, rubbed with Cajun spices, pan seared rare and presented chilled with piri-piri	
Bleu Cheese Mountain	14
Crispy kettle style potato chips, smothered with bleu cheese fondue, crowned with crumbled bleu cheese, scallions and diced red pepper	
Italian Sausage Stuffed Mushrooms*	16
Fresh mushroom caps filled with savory Italian sausage, marinara sauce and melted mozzarella cheese	
Folly's Tidbits*	19
Bite-size portions of filet mignon, battered and flash fried, with béarnaise sauce	
Roasted Artichokes & Charred Tomatoes*	14
Served in truffle tomato broth with orzo pasta	
Parmesan Garlic Bread	5

SOUPS & SALADS

She-Crab Soup	12
Rich and creamy, with lump crabmeat and a hint of sherry	
French Onion Au Gratin	12
Hearty onion soup, with toasted crouton and Gruyere cheese	
House	12
Crisp iceberg and romaine lettuce, gently tossed with mixed greens, fresh vegetables and skinless tomato wedges	
Tomato and Onion	12
Thick slices of tomato, thin slices of red onion, crumbled bleu cheese and Italian dressing	
Caesar	12
Chopped romaine, golden garlic croutons, shredded Parmesan and traditional Caesar dressing. Anchovy fillet upon request	
Italienne	12
Mixed greens, crisp iceberg and romaine lettuce with pepperoncini, red onion, Kalamata olives, skinless tomato wedges, shredded Parmesan cheese and Italian dressing	
The Double Wedge	14
A steakhouse standard. One half head of iceberg lettuce, bacon, tomato, bleu cheese, and radish floret	
Spinach	14
Tender baby spinach, sliced mushrooms, chopped egg and crumbled bacon	
Hearts of Palm	14
A signature item. Mixed greens are topped with marinated hearts of palm and sliced mushrooms	
Bibb Salad	14
Buttery Bibb lettuce, sweet red peppers, roasted spicy pecans, bleu cheese crumbles and mandarin oranges	

Dressings

House, Thousand Island, Creamy Bleu Cheese, Ranch, Honey Mustard,
Raspberry Vinaigrette, Hot Bacon, Italian, and Balsamic Vinaigrette *Split charge for salad \$2.95*

PRIME CUTS

All steaks are served sizzling in parsley butter. Your preference is our pleasure... some or none.

Filet Mignon* 14 ounces, fully trimmed	65
Petite Filet Mignon* 8 ounces, fully trimmed	46
New York Strip* 16 ounces, USDA Prime, fully trimmed	58
KC Strip* 21 ounces, USDA Prime, Bone-In	75
Porterhouse* 24 ounces, USDA Prime	85
Ribeye* 16 ounces, USDA Prime	60
Cowboy Ribeye* 22 ounces, USDA Prime, on the bone	79

ENHANCERS

Garlic Butter*	4	Oscar*	20	Smothered Onions	8
Truffle Butter	8	Crabmeat Béarnaise*	18	Wild Mushroom Demi-Glace	8
Bone Marrow Butter*	8	Béarnaise Sauce*	4	Maker's Mark Peppercorn Sauce	4
Horseradish Butter*	6	Hollandaise*	4	Chef Max's Worcestershire	4
Butter Sampler* 2 for 12 / 3 for 18		Bleu Cheese	4	House Steak Sauce	4

SEAFOOD

Lobster Tail*	Market
Perfect as an accompaniment for your entrée or by itself, with drawn butter and lemon	
Salmon Fillet*	36
Lightly seasoned with salt and pepper, brushed with butter, grilled and served with hollandaise sauce and lemon	
Jumbo Fried Shrimp*	36
Jumbo shrimp, butterflied, rolled in panko breadcrumbs and fried crisp. Served with classic cocktail sauce and lemon	

SPECIALTIES

Australian Rack of Lamb*		
Range fed, with Rosemary	<i>24-28 ounce eight-bone rack</i>	65
	<i>12-14 ounce four-bone rack</i>	39
Maker's Mark Medallions*		49
Tender medallions of filet mignon, seasoned with salt and cracked black pepper. Placed atop our Maker's Mark peppercorn sauce		
Filet a la Duxelle*		54
Petite filet piped with seasoned mushroom purée, wrapped in Applewood smoked bacon, grilled to order and smothered with sliced garlic mushrooms		
Breast of Duck*		42
16 ounces, grilled to order, resting on ruby port wine reduction		
Smoked Duroc Pork Chop*		35
14 ounce double-cut rib chop, brushed with honey-molasses glaze		
Breast of Free Range Chicken*		39
18-20 ounces, all-natural airline breast of chicken, marinated with honey and rosemary, plated with country gravy		

No personal checks, please. 18% gratuity will be added to tables of six or more—please no separated checks for parties of six or more.

POTATOES & VEGETABLES

Au Gratin	12	Grilled Asparagus with Lemon	12
Baked	12	Sautéed Spinach With Mushrooms	12
Twice Baked	12	Garlic Buttered Broccoli	12
Garlic and Leek Mashed	12	Sautéed Mushrooms	12
Sweet Mashed	12	Spinach Casserole	12
Garlic Potato Casserole	12	Jalapeño & Three Cheese "Mac"	12
Lyonnaise	12	Southern Cooked Green Beans with Ham Hock	12
Shoestring	12	Crisp Colossal Onion Rings	12
Steak Fries	12	Bacon Cheddar Grits	12
		Vegetable of the Day	12

SPECIAL OFFERINGS

Starter

Crab Stuffed Gulf Shrimp*	25
A pair of Gulf shrimp are stuffed with king crab dressing and roasted. Served with classic beurre blanc.	
Diver Scallop & Truffle Cassoulet *	23
Diver scallops are pan seared, topped with black truffle relish and plated with rich white bean and bacon stew.	
Prime Rib Crostini*	19
Roasted and thinly sliced prime rib is placed atop butter toasted baguette. Garnished with pickled onions and blistered tomatoes. Drizzled with horseradish aioli.	

Entrée

Blackened Snapper & Crawfish Piquant*	52
This fillet of American red snapper is coated in blackening seasonings and roasted in a cast iron skillet. Served with Creole crawfish sauce piquant and steamed rice.	
Atlantic Swordfish Puttanesca*	50
This steak-like cut of Atlantic swordfish is marinated in roasted garlic and grilled to order. Presented with the iconic Puttanesca sauce of Naples.	
New York Strip & Short Rib "Marmalade"	70
Our fully trimmed 16 oz USDA prime New York strip is grilled, carved and topped with citrus braised shredded beef short rib and caramelized onions.	

Dessert

State Dessert:	14
Pennsylvania Shoofly Pie *	
Molasses custard with oatmeal crumble topping.	

Before placing your order, please inform your server if anyone in your party has a food allergy.

**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; these items may contain raw or undercooked ingredient*