



SPRING

SOUP SALADS | APPETIZERS

CHARLESTON SHE CRAB SOUP - C-7-B-9
sherry chives

SOUP DU JOUR C-7 - B- 8

ROASTED BEET SALAD- 11
lemon ricotta beet puree-local mixed greens-spiced pecans-goat cheese-citrus vinaigrette

SOUTHERN CAESAR SALAD - 11
pepper jack grits croutons-maple pepper bacon-parmesan

CHOPPED WEDGE - 11
Iceberg-pickled onions-tomatoes-Maytag blue cheese dressing-maple pepper bacon

SKILLET CRAP DIP- 16
lump-claw-pepper jack-parmesan-gruyere-onion celery grilled flat bread

POACHED P.E.I MUSSELS- 13
roasted garlic-tomato fennel herb broth-cheesy ciabatta charred lemon oil

CHILI GLAZED PORK BELLY -11
lemon garlic potato puree-fennel apple salad-citrus vinaigrette-sweetie drop peppers

FRIED GREEN TOMATOES - 10
pimento cheese-old bay shrimp salad-red pepper mustard vinaigrette.

ADD ONS-chicken-10-shrimp-11-salmon-14 oyster -14

LAND & OCEAN

***GRILLED RACK OF LAMB ~40**
roasted carrot parsnip puree-tomato olive salad-toasted almond-crumble-balsamic-honey truffle vinaigrette

***CARPETBAGGER~FULL 40 / HALF30**
two 4oz Filets mignon-parsnip potatoes-parmesan fried oysters- bearnaise sauce -cabernet veal reduction

SEAFOOD & GRITS 26
shrimp, scallops, sweet corn, house cured tomatoes, mushroom, maple bacon-light cream, pepper jack grits, scallions

PAN ROASTED BONE IN CHICKEN 24
fingerling potatoes-shiitakes-fennel -cherry tomatoes browned butter lemon caper sauce

CRISPY NC CATFISH 21
Hoppin' John, chow chow, tomato creole jus

LUMP CRAB CAKES FULL 28 | HALF 19
horseradish whipped potatoes-sweet corn relish-tomato aioli-arugula salad with balsamic-spiced pecans-gorgonzola

***SALMON & RISOTTO 23**
sweet pea roasted tomato parmesan risotto, tomato fennel salad, yellow pepper coulis

***SEARED RARE TUNA ~28**
miso sesame green bean salad-tomato fennel white balsamic vinaigrette-garlic chive potatoes

***JAMBALAYA ~32**
garlicky shrimp-andouille-roasted chicken-creole rice crayfish compound butter-scallion crema

**split entrees additional \$2.00*

A LA CARTE - CHOICE OF SIDE

***FILET MIGNON 38**
8oz, grilled & topped w/ pimento cheese, red wine veal reduction, choice of side

BLUE CHEESE SHORT RIBS 23
cabernet veal reduction, choice of side

PARMESAN FRIED OYSTERS 21
corn remoulade sauce

SHETLAND ISLAND SALMON 21
roasted beet, pine nut & goat cheese salad,honey thyme vinaigrette

LUMP CRAB CAKES 24
corn remoulade-choice of side

A LA CARTE SIDES 7

*parsnip mashed potatoes
creamed spinach
creamed corn & parmesan*

*collard greens
arugula salad
brussels sprouts
beet, pine nut & goat cheese salad*

*parmesan cauliflower
baked macaroni & cheese
regular or sweet potato fries*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.