

DINNER



CLASSIC STAPLES

Our signatures. Tried and True staples you have come to know and love.

FROM THE GARDEN

romaine caesar*, croutons, olives

mixed greens, cucumbers, baby tomatoes, balsamic

iceburg wedge, bacon, pickled red onion, tomatoes, roquefort

baby arugula, seasonal fruit, goat lady chevre

FROM THE OVEN

roasted chicken pizza

salami and cheese pizza

mushroom, campo de montalban pizza

FROM THE ROTISSERIE

smoked and spiced wings

joyce farms natural or bbq chicken
quarter or half

FROM THE LARDER

mixed italian olives

noble's tomato basil bisque

onion soup

FROM THE PASTURE

duck breast*

hanger steak*

heritage farms pork chop*

brisket burger*

beef short rib

carolina bbq pork shoulder, slab toast, frites, slaw

SIGNATURE SIDES

pan fried corn

fire roasted beets

butter wilted spinach

margaux's succotash

butter beans

asparagus

onion rings

mac & cheese

FROM THE KITCHEN

mushroom fregola

spaghetti, tomato sauce, basil

FROM THE SEA

daily catch

salmon*

fried oysters, cocktail sauce

fried calamari, marinara, lemon

shrimp

scallops

Signature sides are best enjoyed when shared. Check our specials for local and seasonal options.

garden peas

frites

puréed potatoes

potatoes au gratin

fingerling potatoes

anson mills grits

carolina gold rice



DAILY INSPIRATIONS

Creations crafted daily.

Stop by for a visit to see our extensive daily offerings Chef-driven specials guided by the season..

Our menu has been thoughtfully created by our culinary team so substitutions are restricted. Many items contain ingredients that are not listed; please inform your server of any

*food allergies or dietary restrictions before you place your order. *Consuming raw or undercooked meats, poultry, seafood, shell sh, or eggs may increase your risk of foodborne*

illness.