

DINNER MENU

Chef de Cuisine
Rachel Blumenstock

LUNCH 11AM – 3PM TUESDAY – SATURDAY

DINNER 5PM – 10PM TUESDAY – THURSDAY

DINNER 5PM – 11PM FRIDAY AND SATURDAY

CLOSED SUNDAY AND MONDAY

[make a reservation](#) | [view a printable pdf](#)

SALADS

Appetizer \$9.00 | **Entree** \$13.25

Chinese Chicken Salad

Julienne Napa Cabbage, Carrots, Daikon, Peppers, Red Onion, Fried Wontons,
Ginger Vinaigrette

Mesclun Fried Goat Cheese

Garden Greens, Tomato, Red Onion, Pine Nut Goat Cheese, Balsamic Vinaigrette

Butter Lettuce Salad

Poached Pears, Walnuts, Gorgonzola, Honey Sherry Vinaigrette



Cru Caesar Salad*

Parmesan, Semolina Croutons, Caesar Dressing

Buttermilk Fried Oyster Salad

Garden Greens, Tomato, Red Onion, Applewood-Smoked Bacon, Honey Sherry
Vinaigrette

Duck Confit Arugula Salad

Baby Arugula, Tomato, Candied Pecans, Fried Onions, Port Wine Vinaigrette

Salad Add-Ons \$4.00

Seared Salmon* (3 oz)

Grilled Shrimp (4 each)

Grilled Chicken (5 oz)

Daily Soups \$4.75

SMALL PLATES

Fried Calamari \$12.50

Asian Slaw, Sesame Dressing

White Wine Truffled Mussels \$12.75

Tomato Concassé, Peppers, Marinara

Fried Green Tomatoes \$12.50

Pork Belly Croutons, Sheep’s Milk Feta, Smoked Tomato Caramel

Pulled Pork Spring Rolls \$11.50

Country Slaw, Noodle Salad, Sriracha Buttermilk Dill

House Smoked Salmon* \$11.50

Tomato, Red Onion, Everything Spice, Arugula, Dill Caper Cream Cheese

ENTREÉS

Local Fish* \$30.00

Swiss Chard, Tomato Concassé, Fingerling Potatoes, Crispy Field Peas, Warm
Vichyssoise

Seared Sea Scallops* \$28.00

Pecan Farro Pilaf, Pea Purée, Sweet Sesame Carrot Purée, “Peas & Carrots”

Poblano & Mozzarella Fried Chicken \$26.00

Potato Gratin, Sautéed Vegetables, Honey Chipotle Salsa

Braised Lamb Shank \$27.00

Mashed Potato, Sautéed Vegetables, Braising Jus, Gremolata

Maple Leaf Duck Breast* \$27.00

Fingerling Potato, Duck Confit, Shiitake, Haricot Vert, Plum Demi

Grilled C.A.B. NY Strip* \$32.00

Crispy Fingerling Potatos, Applewood Smoked Bacon, Herb Aioli, Chimichurri

Mojo Marinated Pork Chop* \$27.00

Coconut, Kale, Kielbasa, Carolina Gold Rice, Black Bean Pico

PASTA & RISOTTO

Thai Seafood Risotto* \$27.00

Coconut Milk, Soy, Sriracha, Basil

Seared Scottish Salmon* \$25.00

Lemon Risotto, Sautéed Vegetables, Honey Ginger Glaze

Grilled Basil Shrimp \$24.00

Orecchiette, Kielbasa Sausage, Peas, Mushrooms,
Tomato Concassé, Four Cheese Cream

Parmesan Potato Gnocchi \$22.00

Heirloom Tomato Sauce, Cremini,
Arugula, Goat Cheese

SIDES

Four Cheese Macaroni \$8.75

Truffle Parmesan Fries \$7.50

Potato Gratin \$6.50

Fried Oysters \$6.00

Seared Mushrooms \$6.25

Mashed Potato \$5.00

Sautéed Vegetables \$5.00

French Fries \$5.00

Fried Onions \$5.00

DESSERTS

Flour-less Chocolate Torte

CRU Cheesecake with Strawberries

Bread Pudding

Dessert of the Day

*Consuming raw or under-cooked meats, poultry, seafood,
or eggs may increase your risk of foodbourne illness.

We use peanut oil. Please inform your server of any dietary restrictions.

LOCAL THANK YOU

Brown’s Court Bakery

Coast Brewing

Crosby’s Seafood

EVO Craft Bakery

Grow Foods Carolina

Holy City Brewing

Holy City Farms

King Bean Coffee

Limehouse Produce

Mepkin Abbey

Palmetto Brewery

Storey Farms Eggs

Sweetbay Produce

Westbrook Brewery

COOKED TO ORDER GROUND BEEF

The immediate consumer or purchaser must be 18
years of age or older. The immediate consumer or
purchaser must be notified that a possible health
risk may exist in eating undercooked ground beef
at an internal temperature less than 155° F (68°)

Visa, MasterCard, American Express and Discover Accepted