

## APPETIZERS

<b>LOCAL GOAT CHEESE RAVIOLI</b>	<b>\$8</b>
GRILLED SHIITAKE MUSHROOMS, DRIED TOMATOES, SPINACH, CIPOLLINI ONION SAUTÉ	
<b>TUNA TARTARE STUFFED AVOCADO</b>	<b>\$12</b>
GINGER SHALLOT DRESSING, NAPA CABBAGE, WASABI SESAME SEEDS	
<b>BEEF CARPACCIO</b>	<b>\$10</b>
CELERIAC RÉMOULADE, CORNICHONS, ROSEMARY GRILLED FLAT BREAD	
<b>BUTTERMILK FRIED OYSTERS</b>	<b>\$11</b>
ARUGULA, GREEN GODDESS DRESSING	
<b>CAROLINA SHRIMP COCKTAIL</b>	<b>\$9</b>
TANGY COCKTAIL SAUCE, LEMON	
<b>LOCAL SHRIMP &amp; GRIT FRITTERS</b>	<b>\$10</b>
PEPPER RELISH, TASSO HAM, SCALLIONS AND TOMATOES	
<b>POTATO CRUSTED</b>	
<b>VEAL SWEETBREADS</b>	<b>\$12</b>
SPINACH, PANCETTA, PICKLED SHALLOTS, MADEIRA SWEETBREAD JUS	
<b>CHARCUTERIE PLATE</b>	<b>\$15</b>
SAUCISSON, TERRINES AND RILLETTES, MUSTARDS, PICKLES AND GRILLED BAGUETTE	

## SOUPS & SALADS

<b>CREAMY CAULIFLOWER BISQUE</b>	<b>\$5/7</b>
LUMP CRAB MEAT, TRUFFLE OIL, CHIVES	
<b>ROAST CHICKEN TORTILLA SOUP</b>	<b>\$4/6</b>
BLACK BEANS, CILANTRO LIME CRÈME FRAÏCHE	
<b>MAVERICK ICEBERG WEDGE</b>	<b>\$8</b>
BLACKENED BACON, FRIED GREEN TOMATOES, BUTTERMILK BLUE CHEESE DRESSING	
<b>HIGH COTTON CLASSIC CAESAR</b>	<b>\$7</b>
SOURDOUGH CROUTONS, PARMESAN, TRADITIONAL DRESSING	
<b>BOSC PEAR, BEET</b>	
<b>AND LOLO ROSSA SALAD</b>	<b>\$8</b>
CANDIED WALNUTS, CAROLINA FETA, AGED SHERRY VINAIGRETTE	
<b>FRISÉE, BACON,</b>	
<b>AND MUSHROOM SALAD</b>	<b>\$9</b>
CRUNCHY FARMERS EGG, BEECH MUSHROOMS, SMOKY THYME VINAIGRETTE	

## ENTRÉES

<b>PAN SEARED JUMBO SCALLOPS</b>	<b>\$25</b>
GREEN LENTIL SALAD, ROASTED CAULIFLOWER, CURRIED SCALLOP BEURRE BLANC	
<b>HERB GRILLED YELLOWFIN TUNA</b>	<b>\$26</b>
SPAGHETTI SQUASH, SHAVED FENNEL, ORANGE TARRAGON BUTTER	
<b>SHRIMP STUFFED CAROLINA TROUT</b>	<b>\$24</b>
TOASTED PECANS, CREAMED CORN AROMATIC RICE, GINGER SHRIMP BEURRE BLANC	
<b>PANKO CRUSTED FLOUNDER FILET</b>	<b>\$25</b>
CREAMY WHITE BEANS, COLLARDS, BLACKENED GREEN TOMATO RELISH	
<b>BBQ SPICED WILD SHRIMP AND GRITS</b>	<b>\$22</b>
TIMMS MILL GRITS, BELL PEPPERS, SCALLIONS, SWEET SHRIMP TOMATO BROTH	
<b>FILET MIGNON AND MAINE LOBSTER TAIL</b>	<b>\$38</b>
CREAMED SPINACH, POTATO GRATIN, BROILED TOMATO, MUSHROOM JUS	
<b>LOCAL FREE RANGE CHICKEN</b>	<b>\$21</b>
HERB ROASTED, CHIVE WHIPPED POTATOES, HARICOT VERTS, ROSEMARY POULTRY JUS	
<b>PROSCIUTTO WRAPPED RABBIT LOIN</b>	<b>\$23</b>
HOPPIN' JOHN RISOTTO, BRAISED GREENS, CAROLINA MUSTARD BBQ SAUCE	

<b>PAN ROASTED MOULARD DUCK BREAST</b>	<b>\$24</b>
POTATO PARSNIP PUREE, BUTTER BRAISED CABBAGE, BRANDIED APPLE PEPPERCORN REDUCTION	
<b>BOURBON GLAZED EDEN FARMS PORK CHOP</b>	<b>\$25</b>
JALAPEÑO CHEDDAR GRITS, FRIED GREEN TOMATOES, COUNTRY HAM SCALLION JUS	
<b>PORCINI GRILLED BONELESS LAMB LOIN</b>	<b>\$30</b>
WHITE BEAN TOMATO RAGOUT, LEMON GARLIC GREMOLATA, RED WINE REDUCTION	
<b>VENISON OSSO BUCCO</b>	<b>\$25</b>
SPINACH, CAMELIZED CIPOLLINI ONIONS, GLAZED PARSNIPS, NEWCASTLE BRAISING JUS	

## FROM THE CHARBROILER

SELECT FROM OUR CENTER CUT STEAKS AND CHOPS WITH YOUR CHOICE OF SAUCE AND SIDE.

<b>ANGUS RIBEYE</b>	<b>\$27</b>
<b>COWBOY RIBEYE</b>	<b>\$44</b>
<b>ANGUS NY STRIP</b>	<b>\$28</b>
<b>CENTER CUT FILET MIGNON</b>	<b>\$33</b>
<b>NATURAL BISON STRIP</b>	<b>\$34</b>