

## APPETIZERS



### BUTTERNUT SQUASH BISQUE

pecan crumble, crème fraîche  
8

### STEAMED CLAMS

Clammer Dave's clams,  
white wine garlic cream,  
parsley, grilled baguette  
16

### VEAL SWEETBREADS

caramelized blue cheese,  
candied hot sauce, fennel slaw  
16

### HOUSE SMOKED SALMON\*

everything spice, horseradish cream,  
rye toast  
14

### CAULIFLOWER GRATIN

local arugula, oyster mushrooms,  
warm bacon vinaigrette  
12

### BBQ SHRIMP

charred lemon, celery root purée,  
grilled baguette  
16

### SWEET POTATO TAMALES

oxtail, guajillo mole, salsa verde,  
toasted pepitas  
14

### CARAMELIZED PEAR SALAD

Vertical Roots gem lettuce,  
blue cheese, toasted pistachios, dried  
cranberries, local honey  
12

### BABY LETTUCE SALAD

cherry tomatoes, cucumbers,  
pickled fennel, sunflower seeds,  
Champagne vinaigrette  
9

## VEGETABLES

7



Collard Greens  
Potato of the Day  
Sautéed Local Kale  
Broccoli & Parmesan  
Crispy Brussels Sprouts  
Geechie Boy Yellow Grits  
Carolina Gold Dirty Rice

## MAIN COURSES



### BBQ TUNA\*

topped with fried oysters,  
green onions, country ham butter,  
mustard Q  
34

### EAST COAST HALIBUT

Carolina Gold rice, bok choy,  
shiitake mushrooms, benne seed,  
white miso butter  
36

### SHRIMP & GRITS

house sausage, country ham,  
tomatoes, green onions, garlic,  
Geechie Boy grits  
28

### NEW BEDFORD SCALLOPS\*

butter beans, tomato hock broth,  
rice middlings  
34

### DUCK BREAST\*

Brussels sprout okonomiyaki,  
pickled squash, toasted peanuts,  
carrot-ginger purée  
32

### NEW ZEALAND LAMB RACK\*

green beans, sweet pepper relish,  
onion confit, rosemary reduction  
44

### HERITAGE FARM PORK CHOP\*

fingerling potatoes, kale,  
marinated feta, peppadew honey  
32

### VEGETABLE PLATE

a variety of the best vegetables  
28



## ALLEN BROTHERS PRIME STEAKS

### 16 OZ GRILLED RIBEYE\*

peppercorn crust,  
brandy cream  
48

### 8 OZ GRILLED FILET\*

red onion jam,  
chimichurri  
46

## COCKTAILS 12



### APPLE CIDER MULE

vodka, apple cider, lemon,  
Blenheim's ginger ale

### BERMUDA TRIANGLE

gin, Campari, pineapple,  
orgeat, lime

### THE ELIXIR

High Wire amaro, Aperol,  
orange, grapefruit bitters

### THE BARN RAISER

honey-infused bourbon,  
Blenheim's ginger ale, orange bitters

### UN BESO

tequila reposado, Aperol, orgeat,  
lemon, orange bitters

### WORD OF MOUTH

mezcal, green Chartreuse,  
Luxardo, lime

### CAMPFIRE SLING

Old Overholt rye whiskey,  
pure maple, orange,  
chocolate bitters

### THE ORCHARD

Helix vodka, apple cider,  
Aperol, lemon

### ISLAND REVIVAL

Pusser's rum, coconut rum,  
pineapple, lime

## MEDIUM PLATES



Chef suggests pairing with an  
appetizer & dessert or enjoying  
as a shared dish

### GRILLED CAROLINA QUAIL

dirty rice stuffing, local kale,  
sorghum glaze  
16

### CHEESE PLATE

assortment of fine cheeses,  
nuts, fig preserves,  
grilled baguette  
15

### GRASS FED BEEF CARPACCIO\*

thinly sliced raw beef,  
capers, Parmesan cheese,  
grilled baguette  
14

### CHARCUTERIE PLATE

country pâté, chicken liver mousse,  
pork rillettes, pickled vegetables,  
traditional accompaniments,  
grilled baguette  
15

EXECUTIVE CHEF  
Russ Moore

GENERAL MANAGER  
Peter Pierce

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# GLUTEN FREE MENU

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