

SOUP  BUTTERNUT SQUASH BISQUE pecan crumble, crème fraîche cup 8 bowl 10 APPETIZERS  CAULIFLOWER GRATIN local arugula, oyster mushrooms, warm bacon vinaigrette 12 STEAMED CLAMS Clammer Dave's clams, white wine garlic cream, parsley, grilled baguette 16 HOUSE SMOKED SALMON* everything spice, horseradish cream, rye toast 14 OYSTER STEW butter beans, tomato hock broth 16 GRASS FED BEEF CARPACCIO* thinly sliced raw beef, capers, grated Parmesan, grilled baguette 14 BBQ SHRIMP charred lemon, celery root purée, grilled baguette 14	MAIN COURSES  LUNCH EXPRESS today's featured entrée served with choice of soup or house salad, coffee or iced tea 14 SHRIMP & GRITS house sausage, country ham, tomatoes, green onions, garlic, Geechie Boy grits 18 STEAK FRITES* Allen Brothers Prime ribeye, crispy fingerling potatoes, marinated feta 24 FRIED CAROLINA TROUT heirloom cherry tomato salad, onion confit, green beans 18 PICNIC PLATE* petite salad, country ham, pimento cheese toast, soft boiled farm egg, house pickled vegetables 14 SOUTHERN MEDLEY grilled chicken breast, zucchini, eggplant, tomatoes, basil pesto, goat cheese croutons, balsamic vinaigrette 16 GRILLED CAROLINA QUAIL dirty rice stuffing, local kale, sorghum glaze 16 FRIED CHICKEN LIVERS Geechie Boy yellow grits, caramelized onion jus, sweet pepper relish 14  SIDES 5 Fresh Fruit Collard Greens Broccoli & Parmesan Geechie Boy Yellow Grits Carolina Gold Dirty Rice Crispy Fingerling Potatoes	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 SANDWICHES <i>served with cole slaw & pickle spear</i>  SEA ISLAND BEEF SLIDERS* cheddar cheese, special sauce, bread & butter pickle 12 SWORDFISH CLUB Heritage Farm bacon, Kurios Farm Bibb lettuce, tomato, pesto mayo, toasted benne seed bun 18 HOUSE CURED CORNED BEEF REUBEN fontina cheese, sauerkraut, whole grain mustard, special sauce, grilled rye bread 12 GRASS FED BEEF BURGER* Kurios Farm Bibb lettuce, tomato, red onion, Dijonnaise, toasted benne seed bun 14 add Heritage Farm bacon, cheddar, fontina or pimento cheese 1.00 each
--	---	---

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

GLUTEN FREE MENU

SOUP



BUTTERNUT SQUASH BISQUE

crème fraîche
cup 8 bowl 10

APPETIZERS



CAULIFLOWER GRATIN

local arugula, oyster mushrooms,
warm bacon vinaigrette
12

STEAMED CLAMS

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

HOUSE SMOKED SALMON*

everything spice, horseradish cream
14

GRASS FED BEEF CARPACCIO*

thinly sliced raw beef,
capers, grated Parmesan
14

OYSTER STEW

butter beans, tomato hock broth
16

SALADS



GRILLED SALMON SALAD*

arugula, feta cheese,
toasted pine nuts, dried fruit,
lemon shallot vinaigrette
18

CAROLINA GOLD RICE BOWL*

seared rare tuna, cherry tomato,
avocado, local farm egg, peanuts,
carrot-ginger purée
18

GRILLED CHICKEN & APPLE SALAD

Vertical Roots gem lettuce,
blue cheese, toasted pistachios,
dried cranberries, local honey
16

HOUSE SALAD

cherry tomatoes, cucumbers,
pickled fennel, sunflower seeds,
choice of balsamic vinaigrette,
lemon shallot vinaigrette,
green peppercorn ranch
9

MAIN COURSES



LUNCH EXPRESS

today's featured entrée
served with choice of
soup or house salad,
coffee or iced tea
14

SHRIMP & GRITS

house sausage, country ham,
tomatoes, green onions, garlic,
Geechie Boy grits
18

STEAK GRITES*

Allen Brothers Prime ribeye,
Geechie Boy yellow grits,
marinated feta
24

GRILLED CAROLINA TROUT

heirloom cherry tomato salad,
onion confit, green beans
18

PICNIC PLATE*

petite salad, country ham,
pimento cheese,
soft boiled farm egg,
house pickled vegetables
14

SOUTHERN MEDLEY

grilled chicken breast,
zucchini, eggplant, tomatoes,
basil pesto, goat cheese,
balsamic vinaigrette
16

GRILLED CAROLINA QUAIL

dirty rice stuffing, local kale,
sorghum glaze
16

SAUTÉED CHICKEN LIVERS

Geechie Boy yellow grits,
caramelized onion jus,
sweet pepper relish
14



SIDES

5

Fresh Fruit
Collard Greens
Broccoli & Parmesan
Geechie Boy Yellow Grits
Carolina Gold Dirty Rice

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

STACKS

served with cole slaw & pickle spear



SWORDFISH CLUB

Heritage Farm bacon,
Kurios Farm Bibb lettuce,
tomato, pesto mayo
18

HOUSE CURED CORNED BEEF

fontina cheese, sauerkraut,
whole grain mustard,
special sauce
12

GRASS FED BEEF BURGER*

Kurios Farm Bibb lettuce,
tomato, red onion, Dijonnaise
14
add Heritage Farm bacon,
cheddar, fontina or pimento cheese
1.00 each

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.