



lunch menu

starters

- laura's trio** 12  
crab dip, shrimp paste, jalapeno pimento cheese, crackers
- fried green tomatoes** 8  
pimento cheese, pesto pimento cheese, fruit chutney, remoulade
- fried brie rolls** 7  
raspberry chipotle coulis
- l.a. charcuterie board** 18  
see daily specials for chef board selections
- sweet potato fries** 6  
grand marnier dipping sauce
- \***smoked beef tenderloin carpaccio** sm 6, lg 12  
capers, shredded parmesan, mixed greens tossed in olive oil, pickled red onion, truffled dijonnaise, parmesan crostini
- smoked salmon** 12  
dill crème fraiche, capers, chopped egg, pickled onion, crostini

soups & salads

- daniel island salad** 13  
mixed greens, carrots, grape tomatoes, purple onion, cucumber, candied walnuts, caramelized apples, bleu cheese crumbles, raspberry vinaigrette, (gf) grilled ciabatta
- roasted beet salad** 13  
arugula, goat cheese, toasted pumpkin seeds, orange segments, pumpkin seed vinaigrette (gf)
- heirloom tomato & fresh mozzarella salad** 13  
arugula, basil vinaigrette, balsamic drizzle (gf)
- \***sesame crusted tuna** small 8 | large 14  
bok choy slaw, almonds, asian vinaigrette, wasabi mayo
- house salad** small 7 | large 9  
mixed greens, grape tomatoes, carrots, purple onion, cucumber, toasted pine nuts (gf)
- spinach salad** small 7 | large 9  
grape tomatoes, chopped egg, parmesan, purple onion, bacon, warm bacon dressing (gf)
- caesar salad** small 7 | large 9  
romaine, grape tomatoes, parmesan, croutons, caesar dressing, atop honey & black pepper plate (gf)
- chef's soup of the day** cup 5 | bowl 9, **add** small salad 7

salad toppings

- chicken salad** (gf) 5
- albacore tuna salad** (gf) 5
- l.a. crab cake** 8
- sauteed or blackened shrimp** (gf) 9
- sauteed or blackened scallops** (gf) 9
- sauteed or blackened salmon** (gf) 9
- sauteed or blackened mahi** (gf) 9
- sauteed or blackened chicken tenders** (gf) 5
- \* **sesame crusted or blackened ahi tuna** (gf) 9
- \* **smoked beef carpaccio, rare, thinly sliced** (gf) 8

\* may contain raw or undercooked ingredients

\* please inform your server of any food allergies so that we may better serve you.

20% gratuity added to parties of 6 or more. NO split checks for parties of 6 or more.

## specialties & pairings to complement

### **laura's bbq shrimp & grit cake** 15

stone ground grit cake, bourbon bbq sauce, crumbled  
bacon, cheddar cheese, warm ciabatta

### **l.a. jumbo lump crab cake** 15

stone ground grit cake, bacon balsamic collards,  
roasted red pepper beurre blanc, fruit chutney

### **mediterranean penne pasta** 13

sun-dried tomatoes, grape tomatoes, artichoke,  
kalamata olives,  
spinach atop fresh basil, parmesan, feta cheese

**add sauteed chicken** 5

**add sauteed shrimp** 9

**add sauteed sea scallops** 9

### **cajun shrimp & andouille**

#### **penne pasta** 16

grape tomatoes, sweet peppers, parmesan cheese,  
spicy cajun cream sauce

### **pan-seared mahi** 16

herb-roasted seasonal vegetables, roasted asparagus,  
pesto beurre blanc (gf)

### **\* seared jerk spiced salmon** 16

smoked fennel marmalade, toasted Israeli pearl  
couscous, tomatoes, spinach & garlic,  
lemon beurre blanc, panroasted asparagus

### **smoked pulled pork** 15

bacon balsamic collards, bleu cheese cole slaw (gf)

### **braised beef short rib** 16

beef demi, sweet potato & bacon hash,  
bacon balsamic collards (gf)

### **l.a. flatbread** 12

fire roasted eggplant puree, fresh mozzarella,  
roasted red peppers, tomatoes,  
basil pesto, parmesan cheese

**add sautéed or chili garlic shrimp** 9

### **mediterranean chicken** 14

#### **& cous cous**

mixed greens, basil pesto srirachi aioli,  
grilled pita

### **chapoutier, bila-haut,** cote du roussillon, fr.

white blend, elegant, citrus aromas

glass 10 | bottle 35

### **guilhem pays d'herault** rose, languedoc, fr

50% syrah, 50% carignan, floral nose, minerality mid palate

glass 10 | bottle 35

### **pasqua,** pinot grigio, veneto, italy

dry, crisp, classic old world pinot grigio

glass 9 | bottle 30

### **vina herminia, excelus,** 50% tempranillo, 50%

garnacha, dark fruit, balanced tannins & finish

glass 10 | bottle 35

### **grayson cellars,** chardonnay, Lot 11, st helena, ca.

glass 10 | bottle 35

### **kremstal,** gruner veltliner, austria, white pepper, crisp

glass 11 | bottle 38

### **ken wright,** pinot noir, yamhill-carlton, or.

bright red fruit mid palate

glass 11 | bottle 38

### **chat. sablard du grand moine,**

Bordeaux, lalande de pomerol, merlot, cab. franc

robust, tart wild blackberry, med. bodied

glass 10 | bottle 35

**ask to see our craft beer selections on draft & bottle**

**ask to see our wine spectator wine list**

### **split plate 3.5**

certified fresh local

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## warm sandwiches

### **island crab cake sandwich** 15

open-faced on grilled ciabatta, pan-fried crab cake, remoulade, fruit chutney, mixed greens, tomato, served with a side salad, balsamic vinaigrette

### **mahi your way** 15

pan-seared or blackened  
curry aioli, lettuce, tomato, on grilled ciabatta  
choice of side

### **\*blackened ahi rare tuna blt** 15

lettuce, tomato, wasabi mayo,  
on grilled Ciabatta & side of asian slaw

### **fried green tomato & pesto ham** 13

fresh mozzarella, pesto pimento cheese,  
on grilled Ciabatta ,choice of side

### **herb-roasted vegetable** 12

zucchini, squash, sweet peppers, onions, tomato,  
pimento cheese aioli, balsamic drizzle, choice of side

### **braised beef short rib** 15

caramelized onion, provolone, horseradish cream, on  
on grilled Ciabatta, choice of side

### **grilled meatloaf** 12

l.a. mustard sauce, on grilled Ciabatta, with choice of side  
**add grilled onions** .50 **add cheddar** .50

### **l.a. cuban** 14

smoked pulled pork, pork tenderloin, ham,  
swiss, housemade pickles, l.a. mustard, mojo dressing, on  
grilled Ciabatta, choice of side

### **smoked pulled pork** 14

mustard based BBQ Sauce, bleu cheese cole slaw,  
on grilled Ciabatta, choice of side

### **blackened chicken** 13

fresh mozzarella, lettuce, tomato, parmesan peppercorn,  
on grilled Ciabatta served with side of homemade potato  
chips & bleu cheese crumbles

### **chicken caprese** 13

sautéed chicken tenders, smoked tomato bacon jam,  
fresh mozzarella, basil pesto, grilled Ciabatta, choice of side

### **grilled cheese & soup of the day** 14

ask your server about today's feature

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## cold sandwiches

### **chicken salad croissant** 9

lettuce, tomato, choice of side

### **albacore tuna salad** 8

toasted wheat or white, lettuce, tomato,  
side of sweet potato fries with grand marnier sauce

### **make it a melt** 1

### **egg salad & pimento cheese** 8

toasted wheat or white, side of sweet  
potato fries with grand marnier sauce

### **make it a blt** 1.95

### **smoked turkey & havarti blt wrap** 9

whole wheat tortilla, Boar's Head smoked turkey,  
raspberry chipotle aioli, choice of side

### **smoked salmon blt sandwich** 14

grilled Ciabatta, parmesan peppercorn aioli  
choice of side

### **heirloom tomato** 12

arugula, pickled purple onion, basil herb mayo,  
choice of toasted white or wheat bread, choice of side

### **greek veggie wrap** 8

whole wheat tortilla, mixed greens, grape tomatoes, purple  
onion, cucumber, hummus, feta, balsamic vinaigrette,  
choice of side

### **add pan seared chicken** 5

### **add pan seared shrimp** 9

**make it a salad** veggie couscous, grilled pita 12

### **l.a. italian** 14

grilled ciabatta, Boar's Head pesto ham, proscuitto,  
capicola, fresh mozzarella, balsamic, olive tapenade,  
lettuce, tomato, choice of side

### **apple club** 13

pesto ham, smoked turkey, crispy bacon, smoked gouda,  
tart apple slices, l.a. honey mustard sauce,  
on grilled Ciabatta, choice of side

**choose one side, additional sides +4**

**potato salad | bleu cheese cole slaw | veggie couscous | bacon balsamic collards**

**| kettle chips | sweet potato fries**

**substitute a side | caesar | spinach | house salad | +4**

beverages

**sweet & unsweet iced tea 2.5 | raspberry or peach flavored iced tea 3**  
**arnold palmer iced tea & lemonade 3 | hot tea, coffee, iced coffee 3**  
**coke, diet coke, sprite 2.5 | bottled water, sparkling, natural 3**

wine & beer

**ask to see our**

**Wine Spectator, “Award of Excellence”, wine list**

**and**

**by the glass or craft beer draft list**

**\$15 corkage fee will be applied to any retail wine consumed on premise**

**\$25 corkage fee will be applied for any wine brought in for consumption**

**certified fresh local proudly serving**

Limehouse Produce

Geechie Boy Grits

Lowcountry Shellfish