

dinner menu

certified fresh local

Proudly serving Pinckney Farm Vegetables Limehouse Produce Geechee Boy Grits

*may contain raw or uncooked ingredients

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

split plate 3.5

starters

laura's trio 12

crab dip, shrimp paste, jalapeno pimento cheese, assorted crackers

fried green tomatoes 8

pimento cheese, pesto pimento cheese, fruit chutney, remoulade

***smoked beef tenderloin carpaccio** sm 6 lg12 capers, shredded parmesan, mixed greens tossed in olive oil, pickled red onion, truffle dijonaise, parmesan crostini

fried brie rolls 7 raspberry chipotle coulis

I.a. charcuterie board of the day 18

sweet potato fries 5

grand marnier dipping sauce

mini I.a. crab cakes 8

cajun remoulade, fruit chutney

cajun blackened scallops 12 mango curry sauce

*sesame crusted tuna 8

wasabi, bok choy slaw, toasted almonds, asian vinaigrette

shrimp & crab wontons sm 6, lg 12 ginger lime aioli

smoked salmon 12

dill crème fraiche, chopped egg, shallots, capers, crostini

soups & salads

daniel island salad small 8, large 13 mixed greens, arugula, carrots, cherry tomatoes, onion, cucumber, candied walnuts, caramelized apples, bleu cheese crumbles raspberry vinaigrette

roasted beet salad small 8, large 13 arugula, goat cheese, toasted pumpkin seeds, orange segments & pumpkin seed vinaigrette

heirloom tomato & fresh mozzarella salad 13 arugula, basil vinaigrette, balsamic drizzle

house salad small 7, large 9 mixed greens, carrots, tomato, onion, cucumber, toasted pine nuts

spinach salad small 7, large 9 cherry tomatoes, chopped egg, onion, parmesan cheese, crispy bacon, warm bacon dressing

caesar salad small 7, large 9 romaine, cherry tomatoes, parmesan, croutons, housemade dressing atop honey & black pepper plate

chef's soup of the day cup 5, bowl 9

salad toppings

I.a. crab cake 8 sauteed or blackened shrimp 9 sauteed or blackened scallops 9 *sauteed or blackened salmon 9 sauteed or blackened mahi 9 sauteed or blackened chicken tenders 5 *smoked beef tenderloin; rare, thinly sliced 9 *sesame crusted or blackened ahi tuna 8

specialties & pairings to complement

bottle 38

glass 10| bottle 35

glass 12 | bottle 40

intergrated tannins, elegant

I.a. shrimp creole 20

Carolina gold rice topped with shrimp smothered in our tomato creole sauce

I.a. jumbo lump crab cakes 24

two jumbo lump crabcakes, seasonal roasted veggies, sauteed spinach, roasted red pepper, beurre blanc, fruit chutney

*pan-seared scallops oscar style 30

jumbo lump crab, lemon Tabasco hollandaise, roasted fingerling potatoes, roasted asparagus

pasta of the day mkt

beer battered fried cod 22

housemade tartar sauce, pimento cheese grits, bleu cheese cole slaw

*pepper crusted salmon 24

blueberry gastrique & pimento cheese grits, honey balsamic roasted brussels sprouts

chef's seafood special mkt

*sweet tea brined bone-in pork chop 26

sweet potato & bacon hash, oyster mushrooms, artichokes, roasted garlic, thyme, pan gravy

*pepper crusted filet 28

tomato bacon jam, Clemson bleu cheese, fingerling potatoes, honey balsamic roasted brussels sprouts

chapoutier, bila-haut, cotes du Roussillon, fr. White blend, elegant, citrus aromas, crisp glass 11 | bottle 38

ask to see our wine spectator wine list

elyse, c'est si bon, naggiar vineyard, rhone blend, sierra foothills, ca., smooth dark cherry spice glass 12 | bottle 40

dom. sangouard-guyot, chardonnay, macon-villages,

guilhem pays d'herault, rose, languedoc, france

annabella, pinot noir, Russian river valley, , bright cherry notes,

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

glass 11 |

burgundy, fr., fruit on nose & mid palate, creamy finish

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hook & ladder, pinot noir, russian river valley, ca red cherry, medium bodied, lingering blueberry cola bottle 40

Mazzocco , cabernet sauvignon, sonoma county, ca small family owned winery, robust, cassis, hints of vanilla glass 15 | bottle 47

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chef's fowl of the day mkt

braised beef short ribs 24

red wine demi, cauliflower mash, pan roasted asparagus **ramey,**, claret, Napa Valley, 90 pts. WS graceful, rich, well structured, currant notes glass 13 | bottle 45