

Slightly North of Broad

Friday, June 23, 2017

Drink Features

Spring Berry Sangria 9

Lagunitas Pilsner 6

Picpoul, Paul Mas Estate, FR' 15

10 gl 40 btl

Appetizers

Roasted Red Pepper Soup

corn relish 8

Prosciutto Wrapped Cantaloupe Salad

baby arugula, cucumbers, Marcona almonds,
Split Creek Farm goat cheese,
champagne honey vinaigrette 14

Entrée

Benne Seed Crusted Soft Shell Crab

charred shishito rice middlins, broccoli,
orange ginger glaze 18

Lunch Express

Blackbird Farm Eggplant Parmesan

Bison Bolognese, sautéed yellow squash, basil 13.95

Dessert

Key Lime Tart

pecan sandie crust, summer berry sauce 9

Appetizers

Chilled Gazpacho tomatoes, cucumbers, bell pepper 8

Clammer Dave's Steamed Clams roasted garlic cream, parsley, grilled baguette 14

Smoked Salmon Toast petit arugula & cucumber salad, horseradish cream, rye bread 12

Grass Fed Beef Carpaccio* thinly sliced raw beef, capers, pecorino Romano, grilled baguette 14

House Salad baby lettuces, cucumbers, cherry tomatoes, toasted sunflower seeds, pickled fennel, choice of buttermilk ranch, red wine Dijon, balsamic, lemon shallot or soy vinaigrette 9

Entrée Salads

Grilled Salmon Salad* arugula, couscous, feta, toasted pine nuts, dried fruit, lemon shallot vinaigrette 17

Shrimp Noodle Bowl local ramen, shaved vegetables, Thai basil, toasted peanuts, chili lime dressing 16

Jumbo Lump Crab Salad avocado toast, heirloom tomato salad, Bulls Bay red mash sea salt 19

Watermelon Salad grilled chicken, goat cheese, country ham, spiced pecans, champagne vinaigrette 16

Entrées

Shrimp & Grits house sausage, country ham, fresh tomatoes, green onions, garlic, Geechie Boy grits 18

Grilled Local Trout Carolina Gold rice, bok choy, corn, white miso 18

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

Grilled 10oz Prime Allen Brothers Ribeye* broccoli & parmesan, Madeira sauce, truffle butter 26

Picnic Plate petit salad, country pote, pimento cheese toast, local farm egg, house pickled vegetables 16

Grilled Southern Medley chicken breast, zucchini, eggplant, tomatoes, basil pesto, balsamic vinaigrette, goat cheese croutons 16

Lunch Express today's featured entrée served with your choice of soup or house salad & coffee or iced tea 13.95

Sandwiches

All sandwiches served with choice of side & a pickle spear

Blackened Catfish Sandwich Bibb lettuce, cole slaw, pickled green tomatoes, toasted benne seed bun 16

Grilled Cheese & Tomato Sandwich green olive tapenade, toasted ciabatta roll 12 with prosciutto 15

Grass Fed Beef Hamburger* Bibb lettuce, tomato, red onion, toasted benne seed bun 12
add Heritage Farms bacon, cheddar, fontina or pimento cheese 1.00 each

House Cured Corned Beef Reuben fontina cheese, sauerkraut, whole grain mustard, special sauce, toasted rye 14

Sides 5

Southern Cole Slaw | Sweet & Spicy Potato Chips | Geechie Boy Grits | Side Salad | Fresh Fruit

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 LUNCH MENU

Appetizers

- Chilled Gazpacho** tomatoes, cucumbers, bell pepper 8
- Clammer Dave's Steamed Clams** parsley, roasted garlic cream 14
- House Smoked Salmon** petit arugula & cucumber salad, horseradish cream 12
- Grass Fed Beef Carpaccio*** thinly sliced raw beef, capers, pecorino Romano 14
- House Salad** baby lettuces, cucumbers, cherry tomatoes, toasted sunflower seeds, pickled fennel
choice of buttermilk ranch, red wine Dijon, balsamic, lemon shallot or soy vinaigrette 9

Entrée Salads

- Grilled Salmon Salad*** arugula, feta cheese, toasted pine nuts, dried fruit, lemon shallot vinaigrette 17
- Jumbo Lump Crab Salad** avocado, heirloom tomato salad, Bulls Bay red mash sea salt 19
- Watermelon Salad** grilled chicken, goat cheese, country ham, spiced pecans, champagne vinaigrette 16

Entrées

- Shrimp & Grits** house sausage, country ham, fresh tomatoes, green onions, garlic, Geechie Boy grits 18
- Grilled Local Trout** Carolina Gold rice, bok choy, corn, white miso 18
- Fried Chicken Livers** Geechie Boy yellow grits, caramelized onion jus, sweet pepper relish 14
- Grilled 10oz Prime Allen Brothers Ribeye** broccoli & parmesan, Madeira sauce, truffle butter 26
- Picnic Plate** petit salad, country pâte, pimento cheese, local farm egg, house pickled vegetables 16
- Grilled Southern Medley** chicken breast, zucchini, eggplant, tomatoes, basil pesto,
balsamic vinaigrette, goat cheese quenelles 16

Lunch Express today's featured entrée served with your choice of soup or house salad
& coffee or iced tea 13.95

Stacks

All sandwiches served with choice of side & a pickle spear

- Blackened Catfish Lettuce Wrap** Bibb lettuce, cole slaw, pickled green tomatoes 16
- Grilled Vegetable Stack** eggplant, tomato, green olive tapenade, fontina cheese 12 with prosciutto 15
- Grass Fed Beef Hamburger*** Bibb lettuce, tomato, red onion 12
add Heritage Farms bacon, cheddar, fontina or pimento cheese 1.00 each
- House Cured Corned Beef Reuben** fontina cheese, sauerkraut, whole grain mustard, special sauce 14

Sides 5

Southern Cole Slaw | Sweet & Spicy Potato Chips | Geechie Boy Grits | Side Salad | Fresh Fruit

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