

## Soup, Salads & Appetizers

- Chilled Gazpacho** tomatoes, cucumbers, bell pepper 8
- Tomato Okra Stew** shrimp, oysters, smoked neck bone broth, thyme 15
- Jumbo Lump Crab & Shrimp Cocktail** heirloom tomatoes, avocado, microgreens 16
- Steamed Clams** Clammer Dave's clams, roasted garlic cream, parsley, grilled baguette 14
- Smoked Salmon Toast** petit arugula & cucumber salad, horseradish cream, grilled rye bread 14
- Baby Lettuce Salad** cherry tomatoes, cucumbers, sunflower seeds, radish sorghum vinaigrette 10
- Grilled Peach Salad** baby lettuces, goat cheese, lardons, spiced pecans, cider vinaigrette 13
- Beet & Arugula Salad** shaved fennel, citrus segments, toasted hazelnuts, whipped feta 12
- Pork Cheek Dumpling** sautéed spinach, carrot broth 14
- Grilled Asparagus** prosciutto, poached farm egg, crispy potatoes, Dijon vinaigrette 12

## Medium Plates

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

- Cheese Plate** assortment of fine cheeses, nuts, dried fruit, local honey, grilled baguette 14
- Grass Fed Beef Carpaccio\*** thinly sliced raw beef, capers, grated parmesan, grilled baguette 14
- Grilled Manchester Farm Quail** house sausage, rice middlins, blueberry compote 16
- Charcuterie Plate** country pâté, chicken liver mousse, pork rillettes, pickled vegetables, traditional accompaniments, grilled baguette 15

*We proudly serve products sourced from our local farmers*

*Ambrose Family Farms, Wadmalaw, SC*

*Clammer Dave's, McClellanville, SC*

*Crosby's Seafood, Charleston, SC*

*Geechie Boy Mill, Edisto Island, SC*

*GrowFood Carolina, Charleston, SC*

*Holy City Farms, Wadmalaw, SC*

*Joseph Fields Farm, Charleston, SC*

*Keegan-Filion Farm, Walterboro, SC*

*Kurios Farms, Moncks Corner, SC*

*Manchester Farms, Columbia, SC*

*Split Creek Farm, Anderson, SC*

*Heritage Farms, Seven Springs, NC*

## Main Courses

- Local Grouper** Carolina gold rice, local bok choy, corn, white miso, benne seed 36
- Shrimp & Grits** house sausage, country ham, tomatoes, green onions, garlic, Geechie Boy grits 28
- New Bedford Scallops\*** Brussels sprouts, citrus glazed sweet potato, celery root cream 32
- BBQ Tuna\*** topped with fried oysters, green onions, country ham butter, mustard Q 34
- Duck Breast\*** yellow squash custard, red cabbage, berry compote, honey thyme reduction 30
- Heritage Farms Pork Chop\*** kale & roasted cauliflower farrotto, apricot glaze 30
- New Zealand Lamb Rack\*** green beans, pearl onions, sweet pepper relish, rosemary reduction 38
- Vegetable Plate** a variety of the best vegetables 26

## Allen Brothers of Chicago Grilled Steaks

- Grilled Prime Ribeye 16 oz\*** Madeira sauce, truffle butter 48
- Fillet of Beef Tenderloin 8 oz\*** garlic herb fromage frais, red onion jam 42

## Sides

- |                                  |                                   |
|----------------------------------|-----------------------------------|
| <b>Potato of the Day</b> 6       | <b>Geechie Boy Yellow Grits</b> 6 |
| <b>Yellow Squash Custard</b> 8   | <b>Charolina Gold Rice</b> 6      |
| <b>Broccoli &amp; Parmesan</b> 8 | <b>Sautéed Spinach</b> 8          |
| <b>Charred Okra</b> 6            | <b>Brussels Sprouts</b> 8         |

## Desserts

- Warm Sour Cream Apple Pie** walnut streusel, vanilla ice cream 10
- Banana Cream Pie** caramelized banana, rum caramel 9
- Chocolate Pot de Crème** Bulls Bay sea salt 9
- Crème Brûlée** rich vanilla custard with hard caramel 9
- Fresh Fruit Plate** local honey 9
- Locally Made Ice Cream or Sorbet** today's featured flavor 7
- Cheese Plate** assortment of fine cheeses, nuts, dried fruit, local honey, grilled baguette 14

General Manager Peter Pierce ★ Executive Chef Russ Moore

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

# GLUTEN FREE DINNER MENU

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- Steamed Clams** Clammer Dave's clams, roasted garlic cream, parsley, lemon 14
- House Smoked Salmon** petit arugula & cucumber salad, horseradish cream 14
- Baby Lettuce Salad** cherry tomatoes, cucumbers, sunflower seeds, radish, sorghum vinaigrette 10
- Grilled Peach Salad** baby lettuces, goat cheese, lardons, spiced pecans, cider vinaigrette 13
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