

MAIN COURSES



GRILLED

SALMON SALAD*

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

17

JUMBO LUMP CRAB SALAD

avocado toast, heirloom tomato salad, Bulls Bay red mash sea salt

19

GRILLED CHICKEN & WATERMELON SALAD

goat cheese, country ham, spiced pecans, Champagne vinaigrette

16

SOUTHERN FRIED CHICKEN & TOASTED BENNE SEED WAFFLES

sorghum mustard, maple syrup, fresh fruit

17

SHRIMP & GRITS

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

18

GRILLED LOCAL TROUT

Carolina Gold rice, local bok choy, corn, white miso

18

FRIED CHICKEN LIVERS

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

14

PICNIC PLATE

petit salad, country pâté, pimento cheese toast, local farm egg, house pickled vegetables

16

SOUTHERN MEDLEY

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

16

GRASS FED BEEF HAMBURGER*

bibb lettuce, tomato, red onion, toasted benne seed bun, choice of side

12

add Heritage Farm bacon, cheddar, fontina or pimento cheese \$1.00 each



SIGNATURE COCKTAILS

12



BLACKBERRY MULE

vodka, local blackberries, lemon, mint, Blenheim's ginger ale

WATERMELON MARGARITA

tequila, watermelon, lime, jalapeño

CATHEAD BLUES

Cathead Honeysuckle Vodka, blueberry, house-made lemonade

CUCUMBER BLOSSOM

gin, hibiscus, cucumber, Jack Rudy tonic

PLANTER'S PUNCH

dark rum, lime, sugar, bitters, nutmeg

THE CHARLESTON COCKTAIL

Firefly Sweet Tea Vodka, house-made lemonade, mint

PISCO SOUR

pisco, lime, simple syrup, egg white

THE BARN RAISER

honey-infused bourbon, Blenheim's ginger ale, orange bitters

RED HARBOR RUM OLD FASHIONED

orange bitters, orange peel, brandy cherry

WITH LOCAL FARM EGGS



GRILLED STEAK & EGGS*

10 oz. prime ribeye, fried eggs, broccoli & cheese, crispy confit potatoes

22

JUMBO LUMP CRAB CAKE BENEDICT*

poached eggs, English muffin, asparagus, hollandaise

18

MEPKIN ABBEY

MUSHROOM OMELET*

spinach, goat cheese, pickled sweet peppers, basil, fresh fruit

16

BREAKFAST SANDWICH*

house corned beef, scrambled eggs, fontina cheese, caramelized onions, grilled ciabatta bread, choice of side

14

SUNRISE SPARKLER



HALF BOTTLE PROSECCO

25

FULL BOTTLE CAVA

45

served with peach nectar, pomegranate juice, blood orange juice

SOUPS



CHILLED GAZPACHO

tomatoes, cucumbers, bell pepper

8

CHARLESTON CREAM OF CRAB

blue crab, sherry, mace

8

SALADS & APPETIZERS



STEAMED CLAMS

Clammer Dave's clams, parsley, roasted garlic cream, grilled baguette

14

SMOKED SALMON TOAST

petit arugula & cucumber salad, horseradish cream, grilled rye bread

12

CHARLESTON ARTISAN CHEESEHOUSE BURRATA

fresh berries, peaches, granola, balsamic

12

GRASS FED BEEF CARPACCIO*

thinly sliced raw beef, capers, Pecorino Romano, grilled baguette

14

HOUSE SALAD

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

9

SIDES

5



Side Salad

Geechie Boy Yellow Grits
Cole Slaw
Fresh Fruit
Sweet & Spicy Potato Chips

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 Menu

MAIN COURSES

SIGNATURE COCKTAILS

12



BLACKBERRY MULE
vodka, local blackberries, lemon,
mint, Blenheim's ginger ale

WATERMELON MARGARITA

tequila, watermelon,
lime, jalapeño

CATHEAD BLUES

Cathead Honeysuckle Vodka,
blueberry, house-made lemonade

CUCUMBER BLOSSOM

gin, hibiscus, cucumber,
Jack Rudy tonic

PLANTER'S PUNCH

dark rum, lime, sugar,
bitters, nutmeg

THE CHARLESTON COCKTAIL

Firefly Sweet Tea Vodka,
house-made lemonade, mint

PISCO SOUR

pisco, lime, simple syrup,
egg white

THE BARN RAISER

honey-infused bourbon,
Blenheim's ginger ale,
orange bitters

RED HARBOR RUM OLD FASHIONED

orange bitters, orange peel,
brandy cherry

WITH LOCAL FARM EGGS



GRILLED STEAK & EGGS*

10 oz. prime ribeye, fried eggs,
broccoli & cheese,
crispy confit potatoes
26

MEPKIN ABBEY MUSHROOM OMELET*

spinach, goat cheese,
pickled sweet peppers, basil,
fresh fruit
16

BREAKFAST STACK*

house corned beef,
scrambled eggs,
fontina cheese,
caramelized onions,
choice of side
14



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

GRILLED CHICKEN & WATERMELON SALAD

goat cheese, country ham,
spiced pecans,
Champagne vinaigrette
16

GRILLED CHICKEN BREAST PLATE

crispy confit potatoes,
local broccoli & parmesan cheese
17

SHRIMP & GRITS

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

GRILLED LOCAL TROUT

Carolina Gold rice,
local bok choy, corn, white miso,
toasted benne seed
18

SAUTÉED CHICKEN LIVERS

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

PICNIC PLATE

petit salad, country pâté,
pimento cheese, local farm egg,
house pickled vegetables
16

SOUTHERN MEDLEY

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

GRASS FED BEEF HAMBURGER*

bibb lettuce, tomato, red onion,
choice of side
12
add Heritage Farm bacon, cheddar,
fontina or pimento cheese
\$1.00 each



SUNRISE SPARKLER



HALF BOTTLE PROSECCO

25

FULL BOTTLE CAVA

45

served with peach nectar,
pomegranate juice,
blood orange juice

SOUP



CHILLED GAZPACHO

tomatoes, cucumbers,
bell pepper
8

SALADS & APPETIZERS



STEAMED CLAMS

Clammer Dave's clams, parsley,
roasted garlic cream, lemon
14

HOUSE SMOKED SALMON

petit arugula & cucumber salad,
horseradish cream
12

CHARLESTON ARTISAN CHEESEHOUSE BURRATA

fresh berries,
peaches, granola,
balsamic
12

GRASS FED BEEF CARPACCIO*

thinly sliced raw beef, capers,
Pecorino Romano
14

HOUSE SALAD

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

SIDES

5



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

EXECUTIVE CHEF
Russ Moore

GLUTEN FREE
MENU

GENERAL MANAGER
Peter Pierce

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