

# Slightly North of Broad

Wednesday, November 22, 2017

## Drink Features

**Pear & Ginger Sangria** 10

**Cabernet Sauvignon, Eagle Glen, Napa, CA '15**  
16 gls 62 btl

## Appetizers

**Split Pea Soup**

ham hock 9

## **Butter Lettuce Salad**

prosciutto, soft poached farm egg,  
red onion jam, mustard vinaigrette 12

## Featured Side

**Purple Sweet Potato Gratin**

herb bread crumbs 7

## Entrées

**Pan Roasted Local Barrelfish**

lemon herb potatoes, cucumber avocado purée,  
shaved fennel & black cherry tomato salad 36

**Coffee Rubbed Beef Tenderloin**

jumbo lump crab & scallion hoe cake,  
tomatillo sauce, pickled carrot salad 44

## Dessert

**Cornbread Pudding**

Wholly Cow vanilla ice cream,  
bourbon caramel 9

## MAIN COURSES



### SIGNATURE COCKTAILS

12



#### CIDER MULE

vodka, apple cider, lemon,  
Blenheim's ginger ale

#### SANGUINELLO COCKTAIL

tequila, blood orange,  
lime, cinnamon simple syrup

#### PLANTER'S PUNCH

dark rum, lime, sugar,  
bitters, nutmeg

#### WHISKEY SOUR

brandied cherry juice,  
lemon & lime, simple syrup,  
egg white

#### AVIATION COCKTAIL

Bristow gin, Luxardo,  
crème de violette, lemon

#### FRONT PORCH THYME

High Noon grapefruit vodka,  
lemonade iced tea,  
Jack Rudy tonic

#### THE BARN RAISER

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

#### RYE WIRE

Rittenhouse rye,  
High Wire amaro, Aperol, lemon

#### RED HARBOR RUM OLD FASHIONED

orange bitters, orange peel,  
brandied cherry

### 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

#### VEAL SWEETBREADS

Brussels sprouts, parsnip purée,  
sorghum mustard  
16

#### CHARCUTERIE PLATE

country pâté,  
chicken liver mousse,  
pork rillettes, pickled vegetables,  
petit salad,  
traditional accompaniments,  
grilled baguette  
15

#### LOCAL FLOUNDER

Carolina Gold rice,  
bok choy, shitake mushrooms,  
white miso,  
benne seed  
36

#### SHRIMP & GRITS

house sausage, country ham,  
tomatoes, green onions, garlic,  
Geechie Boy grits  
28

#### NEW BEDFORD SCALLOPS\*

citrus glazed sweet potato,  
Swiss chard, celery root cream  
32

#### BBQ TUNA\*

topped with fried oysters,  
green onions, country ham butter,  
mustard Q  
34

#### DUCK BREAST

pumpkin custard, red cabbage,  
plum glaze, honey thyme reduction  
32

#### NEW ZEALAND LAMB RACK\*

green beans, pearl onions,  
sweet pepper relish,  
rosemary reduction  
38

#### HERTIAGE FARM PORK CHOP

Mepkin Abbey mushroom farrotto,  
caramelized onions,  
apple chutney  
32

#### VEGETABLE PLATE

a variety of the best vegetables  
28

#### ALLEN BROTHERS PRIME STEAKS

##### 16 OZ RIBEYE AU POIVRE

peppercorn crust,  
brandy cream  
48

##### 8 OZ FILET

caramelized blue cheese,  
port wine reduction  
42



### SOUPS



#### BUTTERNUT SQUASH BISQUE

pecan crumble,  
local crème fraîche  
9

#### OYSTER STEW

Carolina Gold middlins,  
smoked neck bone  
16

### SALADS & APPETIZERS



#### STEAMED CLAMS

Clammer Dave's clams, parsley,  
roasted garlic cream,  
grilled baguette  
15

#### HOUSE SMOKED SALMON

petit arugula & cucumber salad,  
horseradish cream,  
grilled rye bread  
14

#### CHILLED SHRIMP SALAD

heirloom cherry tomatoes,  
citrus segments,  
field pea vinaigrette  
16

#### BABY LETTUCE SALAD

shaved root vegetables,  
pumpkin seeds,  
muscadine vinaigrette  
10

#### POACHED PEAR SALAD

Split Creek Farm goat cheese,  
Marcona almonds,  
verjus vinaigrette  
12

#### BEET & PISTACHIO SALAD

arugula, blue cheese  
12

#### STEAMED PORK DUMPLING

sautéed kale, guajillo carrot broth  
14

#### VENISON TOURNADOS\*

jalapeño chimichurri  
16

### VEGETABLES

7



Potato of the Day  
Pumpkin Custard  
Steamed Broccoli & Parmesan  
Braised Collard Greens  
Geechie Boy Yellow Grits  
Carolina Gold Rice  
Sautéed Local Kale  
Oyster Mushroom Farrotto

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

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