

Slightly North of Broad

Wednesday, November 22, 2017

Drink Features

Pear & Ginger Sangria 10

Blood Orange Mimosa 9

Lo-Fi Mexican Style Lager 6

Charleston, SC

Appetizer

Split Pea Soup

ham hock, scallions 9

Entrée

Pan Seared Swordfish

tomatillo & poblano broth, black cherry tomatoes,
radish, benne seeds, micro celery 18

Lunch Express

Meatloaf

purple sweet potato gratin, sautéed Swiss chard,
roasted red pepper coulis 14

Dessert

Cornbread Pudding

Wholly Cow vanilla ice cream, bourbon caramel 9

Join our Rewards Program and start earning points today!

MAIN COURSES



SHRIMP & GRITS

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

GRILLED 10oz RIBEYE

Allen Brothers Prime Steak, broccoli & parmesan, Madeira sauce, caramelized blue cheese butter
26

GRILLED LOCAL TROUT

Carolina Gold rice, bok choy, shitake mushrooms, benne seed, 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

SHRIMP

NOODLE BOWL

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

LUNCH EXPRESS

today's featured entrée served with choice of soup or house salad, coffee or iced tea
14

SIDES

5



Side Salad

Geechie Boy Yellow Grits
Cole Slaw
Fresh Fruit
Crispy Potatoes
Braised Collard Greens

SOUP



BUTTERNUT SQUASH BISQUE

pecan crumble, local crème fraîche
9

SALADS & APPETIZERS



STEAMED CLAMS

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

HOUSE SMOKED SALMON

petit arugula & cucumber salad, horseradish cream, grilled rye bread
12

GRASS FED BEEF CARPACCIO*

thinly sliced raw beef, capers, Parmesan cheese, grilled baguette
14

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 & APPLE SALAD

blue cheese, country ham, spiced pecans, white balsamic vinaigrette
16

HOUSE SALAD

baby lettuces, shaved root vegetables, toasted pumpkin seeds, pickled fennel, choice of buttermilk ranch, red wine Dijon, balsamic, lemon shallot or soy vinaigrette
9

EXECUTIVE CHEF

Russ Moore

GENERAL MANAGER

Peter Pierce

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

branded 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

SANDWICHES

choice of side, pickle spear



FRIED OYSTER

bibb lettuce, cole slaw, pickled green tomato, toasted benne seed bun
16

GRILLED CHEESE & TOMATO

green olive tapenade, toasted ciabatta
12
with prosciutto
15

HOUSE CURED CORNED BEEF REUBEN

fontina cheese, sauerkraut, whole grain mustard, special sauce, toasted rye bread
12

GRASS FED BEEF HAMBURGER*

bibb lettuce, tomato, red onion, toasted benne seed bun
14
add Heritage Farm bacon, cheddar, fontina or pimento cheese
\$1.00 each

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

Gluten Free Menu

MAIN COURSES



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18

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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
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Side Salad
Geechie Boy Yellow Grits
Cole Slaw
Fresh Fruit
Crispy Potatoes
Braised Collard Greens

SOUP



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local crème fraîche
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GRILLED

SALMON SALAD*

arugula, feta cheese, toasted pine nuts, dried fruit, lemon shallot vinaigrette
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JUMBO LUMP CRAB SALAD

crushed avocado, heirloom tomato salad, Bulls Bay red mash sea salt
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baby lettuces, shaved root vegetables, toasted pumpkin seeds, pickled fennel, choice of buttermilk ranch, red wine Dijon, balsamic, lemon shallot or soy vinaigrette
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EXECUTIVE CHEF
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GENERAL MANAGER
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GLUTEN FREE MENU

SIGNATURE COCKTAILS

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SANGUINELLO COCKTAIL

tequila, blood orange, lime, cinnamon simple syrup

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dark rum, lime, sugar, bitters, nutmeg

WHISKEY SOUR

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RYE WIRE

Rittenhouse rye, High Wire amaro, Aperol, lemon

RED HARBOR RUM OLD FASHIONED

orange bitters, orange peel, brandied cherry

STACKS

choice of side, pickle spear



GRILLED VEGETABLE

eggplant & tomato, green olive tapenade, fontina cheese
12
with prosciutto
15

HOUSE CURED CORNED BEEF REUBEN

fontina cheese, sauerkraut, whole grain mustard, special sauce
12

GRASS FED BEEF HAMBURGER*

bibb lettuce, tomato, red onion,
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