

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 SEAFOOD SALAD
sliced tomato, bacon lardons,
field peas, tarragon dressing
16

BABY LETTUCE SALAD
heirloom cherry tomatoes,
pickled fennel, pumpkin seeds,
Champagne vinaigrette
10

POACHED PEAR SALAD
Split Creek Farm goat cheese,
Marcona almonds, verjus vinaigrette
12

BEEF & PISTACHIO SALAD
arugula, blue cheese,
key lime vinaigrette
12

OYSTER MUSHROOM TAMALE
red wine braised oxtail,
benne seed mole
14

VENISON TOURNADOS*
Brussels sprouts, parsnip purée,
juniper reduction
16

VEGETABLES



Potato of the Day
Citrus Glazed Sweet Potatoes
Steamed Broccoli & Parmesan
Braised Collard Greens
Geechie Boy Yellow Grits
Carolina Gold Rice
Sautéed Local Kale
Blue Cheese Bread Pudding

MAIN COURSES



LOCAL FLOUNDER
Carolina Gold rice, bok choy,
shiitake 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
blue cheese bread pudding,
red cabbage, honey thyme reduction
32

NEW ZEALAND LAMB RACK*
green beans, pearl onions,
sweet pepper relish,
rosemary reduction
38

HERITAGE FARM PORK CHOP
crispy confit potatoes,
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

SIGNATURE COCKTAILS



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
Ritterhouse rye,
High Wire amaro, Aperol, lemon

RED HARBOR RUM OLD FASHIONED
orange bitters, orange peel,
branded 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

CAROLINA QUAIL
chicken liver boudin, local kale,
sorghum mustard
16

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

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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