

## MAIN COURSES

### 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**  
heirloom cherry tomatoes,  
pickled fennel, pumpkin seeds,  
choice of buttermilk ranch,  
red wine Dijon, balsamic,  
lemon shallot or soy vinaigrette  
9

**EXECUTIVE CHEF**  
Russ Moore

**GENERAL MANAGER**  
Peter Pierce



**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,  
shiitake 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

### 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**  
Ritterhouse rye,  
High Wire amaro, Aperol, lemon

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

### SANDWICHES

choice of side, pickle spear



**FRIED OYSTER PO' BOY**  
bibb lettuce, cole slaw,  
pickled green tomato,  
jalapeño tartar  
16

**GRILLED VEGETABLE SANDWICH**  
fontina cheese, zucchini, tomato,  
portabello mushroom, pesto,  
pickled peppers  
12

**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

# GLUTEN FREE MENU

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BISQUE**  
local crème fraîche  
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Clammer Dave's clams, parsley,  
roasted garlic cream  
14

**HOUSE SMOKED  
SALMON**  
petit arugula & cucumber salad,  
horseradish cream  
12

**GRASS FED BEEF  
CARPACCIO\***  
thinly sliced raw beef, capers,  
Parmesan cheese  
14

**GRILLED  
SALMON SALAD\***  
arugula, feta cheese,  
toasted pine nuts, dried fruit,  
lemon shallot vinaigrette  
17

**JUMBO LUMP CRAB  
SALAD**  
crushed avocado,  
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**  
heirloom cherry tomatoes,  
pickled fennel, pumpkin seeds,  
choice of buttermilk ranch,  
red wine Dijon, balsamic,  
lemon shallot or soy vinaigrette  
9

**EXECUTIVE CHEF**  
Russ Moore

**GENERAL MANAGER**  
Peter Pierce

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tomatoes, green onions, garlic,  
Geechie Boy grits  
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caramelized blue cheese butter  
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shiitake mushrooms,  
benne seed, white miso  
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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**  
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zucchini, eggplant, tomatoes,  
basil pesto, balsamic vinaigrette,  
goat cheese quenelles  
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lime, cinnamon simple syrup

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bitters, nutmeg

**WHISKEY SOUR**  
brandied cherry juice,  
lemon & lime, simple syrup,  
egg white

**AVIATION COCKTAIL**  
Bristow gin, Luxardo,  
crème de violette, lemon

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

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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

## STACKS

choice of side, pickle spear



**GRILLED VEGETABLE**  
fontina cheese, zucchini, tomato,  
portabello mushroom, pesto,  
pickled peppers  
12

**HOUSE CURED  
CORNED BEEF REUBEN**  
fontina cheese,  
sauerkraut, whole grain mustard,  
special sauce  
12

**GRASS FED BEEF  
HAMBURGER**  
bibb lettuce, tomato, red onion  
14  
add Heritage Farm bacon,  
cheddar, fontina or  
pimento cheese  
\$1.00 each