

## MAIN COURSES



### SHRIMP & GRITS

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

### GRILLED

### SALMON SALAD\*

arugula, couscous,  
Split Creek Farm feta cheese,  
toasted pine nuts, dried fruit,  
lemon shallot vinaigrette  
17

### GRILLED 10oz RIBEYE

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

### JUMBO LUMP CRAB SALAD

avocado toast,  
heirloom tomato salad,  
Bulls Bay red mash sea salt  
19

### GRILLED CAROLINA TROUT

Carolina Gold rice, bok choy,  
shiitake mushrooms, benne seed,  
white miso butter  
18

### SOUTHERN MEDLEY

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

### GRASS FED BEEF CARPACCIO\*

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

### 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

Southern Cole Slaw

Fresh Fruit

Crispy Potatoes

Braised Collard Greens

## SIGNATURE COCKTAILS

12



199

house-made pineapple infused  
orange vodka,  
shaken,  
in a frosted martini glass

### RED HARBOR SUNSET

Red Harbor rum,  
peach lemonade,  
cranberry

### CHARLESTON COCKTAIL

vodka, Madeira,  
iced tea, lemonade,  
mint-infused simple syrup

### GIN-GER

Bombay Sapphire, ginger liqueur,  
balsamic vinegar, honey,  
ginger ale

### OUR MANHATTAN

bourbon,  
Carpano Antica vermouth,  
brandy soaked cherries

### FRENCH CANADIAN

Crown Royal, lemon juice,  
simple syrup, cava

### SOUTHERN MULE

vodka,  
Blenheim's spicy ginger ale,  
lime

### WORLD FAMOUS ESPRESSO MARTINI

vodka, Kahlua,  
espresso with a cocoa rim

## SANDWICHES

choice of side, pickle spear



### GRILLED VEGETABLE

fontina cheese,  
portobello mushroom,  
zucchini, tomato, pickled peppers,  
basil pesto, toasted soft roll  
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

## SOUPS



### BUTTERNUT SQUASH BISQUE

pecan streusel,  
local crème fraîche  
9

### CHARLESTON CREAM OF CRAB

blue crab,  
sherry  
10

## APPETIZERS & SALADS



### STEAMED CLAMS

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

### JUMBO SHRIMP COCKTAIL

wasabi cocktail sauce, lemon  
16

### SMOKED TROUT RILLETTE

petit arugula salad,  
red onion jam,  
grilled rye  
14

### FIELD GREENS SALAD

tomato,  
cucumber,  
radish,  
sunflower seeds,  
white balsamic vinaigrette  
9

### BIBB LETTUCE SALAD

fried green tomatoes,  
blue cheese,  
bacon lardons,  
buttermilk dressing  
11

**S.N.O.B.**  
will  
reopen

**Friday**  
**January 26th, 2018**

**EXECUTIVE CHEF**  
Russ Moore

**GENERAL MANAGER**  
Peter Pierce