

SLIGHTLY NORTH OF BROAD

Wednesday, March 21, 2018



DRINK FEATURES

Sprecher's Root Beer 4

Strawberry Basil Sangria 10

APPETIZER

Cream of Broccoli Soup

crispy country ham 9

ENTRÉE

Pan Seared Wahoo

Kurios Farms yellow tomato, pickled red onions,
green pea purée, sunflower seed streusel 18

LUNCH EXPRESS

Meatloaf

loaded red skin potatoes, braised cabbage,
blackjack barbecue sauce 14

DESSERT

Charleston Chew

walnuts, Wholly Cow vanilla ice cream,
salted caramel 9



*Join our Rewards Program and
start earning points today!*

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

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,
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

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

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

SOUP



BUTTERNUT SQUASH BISQUE

local crème fraîche
9

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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
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GENERAL MANAGER

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sweet pepper relish
14

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SOUTHERN MEDLEY

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zucchini, eggplant, tomatoes,
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goat cheese quenelles
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brandied cherry

STACKS

choice of side, pickle spear



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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