

SLIGHTLY NORTH OF BROAD

Saturday, March 24, 2018



DRINK FEATURES

Spring Berry Sangria 10

Revelry Gullah Cream Ale 6.5

Chardonnay, Bernier, Loire, FR '16 11 / 42

Hibiscus-Pineapple Cocktail 10

tequila, hibiscus tea, pineapple shrub, cilantro

APPETIZERS

Shrimp Bisque

scallions 9

Crispy Duck Confit

leek cream, pine nut relish,

Ambrose Farm brussels sprouts leaves 14

Bacon Wrapped Shad Roe

heirloom tomatoes, jalapeño vinaigrette, lemon aioli 15

ENTRÉES

Grilled Local Triggerfish

Carolina Gold middlins, English peas,
roasted carrots, mushroom vinaigrette 38

Buttermilk Fried Softshell Crab

Napa cabbage, yellow squash,
red mustard frills, red pepper butter 24 / 38

DESSERT

Strawberry Ice Box Pie

graham cracker crust 9



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

7



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

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

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

SOUPS



BUTTERNUT SQUASH BISQUE

local crème fraîche
9

OYSTER STEW

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smoked neck bone
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