

SOUP



SEA ISLAND RED PEA SOUP

Heritage Farm bacon
green onions
9

SALADS & APPETIZERS



STEAMED CLAMS

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

HOUSE SMOKED SALMON

petit arugula & cucumber salad,
fromage frais, everything spice,
toasted sourdough
12

GRASS FED BEEF CARPACCIO*

thinly sliced raw beef,
capers, grated 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

heirloom tomato salad,
avocado toast,
Espelette
19

CRISPY DUCK & STRAWBERRY SALAD

blue cheese, spiced pecans,
white balsamic vinaigrette
18

HOUSE SALAD

heirloom cherry tomatoes,
pickled fennel, sunflower 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

STEAK FRITES

Allen Brothers Prime ribeye,
crispy potato wedges,
horseradish cream
26

GRILLED CAROLINA TROUT

Carolina Gold rice, bok choy,
sugar snap peas, benne seed,
white miso butter
18

FRIED CHICKEN LIVERS

Geechie Boy yellow grits,
caramelized onion jus,
sweet pepper relish
14

PICNIC PLATE

petit salad, country p ate,
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

TAGLIATELLE PASTA

rainbow chard, oyster mushrooms,
garlic, chili flake, olive oil, lemon zest
16



LUNCH EXPRESS



today's featured entr ee
served with choice of
soup or house salad,
coffee or iced tea
14

SIDES

5



Side House Salad
Cole Slaw
Fresh Fruit
Crispy Potato Wedges
Steamed Asparagus
Geechie Boy Yellow Grits

SIGNATURE COCKTAILS

12



BLACKBERRY MULE

vodka, local blackberries, lemon,
mint, Blenheim's ginger ale

LAVENDER GIN COLLINS

lavender simple syrup,
lemon, soda water

SPICY STRAWBERRY BASIL SMASH

Bedlam vodka, strawberries, basil,
Killer Bee honey

THE BARN RAISER

honey-infused bourbon,
Blenheim's ginger ale, orange bitters

FRONT PORCH THYME

grapefruit vodka, lemonade,
iced tea, Jack Rudy tonic

SNOB HOUSE PUNCH

dark rum, brandy, pomegranate,
lemon, bitters, black tea

HIBISCUS PINEAPPLE COCKTAIL

tequila, pineapple shrub,
cilantro, lime

RYE WIRE

Rittenhouse rye,
High Wire amaro, Aperol, lemon

EAST BAY DAIQUIRI

Red Harbor rum, lime, sugar

SANDWICHES

choice of side & pickle spear



GRILLED VEGETABLE SANDWICH

fontina cheese, zucchini, tomato,
portabello mushroom, pesto,
pickled peppers
12

PATTY MELT

caramelized onions & cheese,
port wine mustard,
sourdough bread
15

HOUSE CURED CORNED BEEF REUBEN

fontina cheese, sauerkraut,
whole grain mustard,
special sauce, toasted rye bread
12

GRASS FED BEEF HAMBURGER

Kurios Farm 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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roasted garlic cream
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heirloom tomato salad,
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Espelette
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High Wire amaro, Aperol, lemon

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Red Harbor rum, lime, sugar

STACKS

choice of side & pickle spear



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whole grain mustard,
special sauce
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tomato, red onion,
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cheddar, fontina or pimento cheese
\$1.00 each

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Russ Moore

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Peter Pierce

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.