

# SLIGHTLY NORTH OF BROAD

Tuesday, April 24, 2018



## **DRINK FEATURES**

**Sprechers Root Beer 4**

**Spring Berry Sangria 10**

## **APPETIZER**

**Cream of Broccoli Soup**  
Heritage Farm bacon, Parmesan 9

## **ENTRÉE**

**Pan Seared Swordfish**  
sautéed asparagus, heirloom tomatoes,  
yellow squash vinaigrette 18

## **LUNCH EXPRESS**

**Grilled Flank Steak**  
Carolina Gold rice, red Russian kale,  
sweet potatoes, sunchoke, chimichurri 14

## **DESSERT**

**Twice Baked Chocolate Cake**  
Wholly Cow vanilla ice cream,  
creamy caramel 9



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## 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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fromage fraise, everything spice  
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capers, grated Parmesan  
14

#### GRILLED SALMON SALAD\*

arugula, feta cheese,  
toasted pine nuts, dried fruit,  
lemon shallot vinaigrette  
17

#### JUMBO LUMP CRAB SALAD

heirloom tomato salad,  
crushed avocado  
Espelette  
19

#### CRISPY DUCK & STRAWBERRY SALAD

blue cheese, spiced pecans,  
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petit salad, country pâté,  
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house pickled vegetables  
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#### SOUTHERN MEDLEY

grilled chicken breast,  
zucchini, eggplant, tomatoes,  
basil pesto, goat cheese,  
balsamic vinaigrette  
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### STACKS

choice of side & pickle spear



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special sauce  
12

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add Heritage Farm bacon,  
cheddar, fontina or pimento cheese  
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### GENERAL MANAGER

Peter Pierce

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