

SOUP



CHILLED GAZPACHO

tomato, cucumber,
bell pepper
9

APPETIZERS



STEAMED CLAMS

Clammer Dave's clams,
parsley, roasted garlic cream,
grilled baguette
16

HOUSE SMOKED SALMON*

petit arugula & cucumber salad,
fromage frais, everything spice,
toasted sourdough
14

BUTTERMILK FRIED OYSTERS

jalapeño corn tartar,
pickled watermelon rind
16

GRASS FED BEEF CARPACCIO*

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

SALADS



GRILLED SALMON SALAD*

arugula, couscous, feta cheese,
toasted pine nuts, dried fruit,
lemon shallot vinaigrette
18

JUMBO LUMP CRAB SALAD

heirloom tomato salad,
avocado toast,
black-eyed pea vinaigrette
19

GRILLED CHICKEN & CANTALOUPE SALAD

blue cheese, spiced pecans,
Johnston County country ham,
Champagne honey vinaigrette
16

HOUSE SALAD

heirloom cherry tomatoes,
pickled fennel, sunflower seeds,
choice of buttermilk ranch,
red wine Dijon, balsamic,
lemon shallot or soy vinaigrette
9

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 pâté,
pimento cheese toast, local farm egg,
house pickled vegetables
16

SOUTHERN MEDLEY

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

BLACKENED CAROLINA CATFISH

rice middlings, okra,
tomato hock broth
18

LUNCH EXPRESS



today's featured entrée
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, ginger beer

CUCUMBER GIN COLLINS

cucumber infused Bristow gin,
lemon, soda water

CATHEAD BLUES

Cathead honeysuckle vodka,
local blueberries, lemonade

THE BARN RAISER

honey-infused bourbon,
ginger beer, orange bitters

FRONT PORCH THYME

grapefruit vodka, lemonade,
iced tea, Jack Rudy tonic

SNOB HOUSE PUNCH

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

SPICY WATERMELON MARGARITA

jalapeño infused tequila,
watermelon, 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 CHEESE & TOMATO SANDWICH

fontina cheese, pesto,
sourdough bread
12

HERITAGE FARM PULLED PORK SANDWICH

southern slaw, sorghum Q,
toasted benne seed bun
14

HOUSE CURED CORNED BEEF REUBEN

fontina cheese, sauerkraut,
whole grain mustard,
special sauce, grilled 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

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

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