

## APPETIZERS



### BUTTERNUT SQUASH BISQUE

pecan crumble, local crème fraîche  
7

### OYSTER STEW

applewood smoked bacon,  
Yukon Gold potatoes & leeks,  
scallop cream  
16

### STEAMED CLAMS

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

### HOUSE SMOKED SALMON\*

petite arugula & cucumber salad,  
fromage frais, everything spice,  
grilled sourdough  
14

### TUNA TARTARE\*

tomato, field pea vinaigrette,  
soft boiled egg  
16

### BBQ SHRIMP

charred lemon, celery root purée,  
grilled baguette  
14

### SEARED SEA SCALLOP\*

roasted cauliflower, toasted almonds,  
tomato chutney, yellow curry  
15

### HAM & CHEESE CRÊPE

fontina cheese, Carolina apple salad,  
Kennerty Farms honey  
12

### VERTICAL ROOTS GEM LETTUCE SALAD

Johnston County country ham,  
green peppercorn dressing  
10

### CARAMELIZED PEAR SALAD

baby lettuces, blue cheese,  
dried cranberries, toasted pistachios,  
Key lime vinaigrette  
12

### BABY LETTUCE SALAD

cherry tomatoes, cucumbers,  
pickled fennel, pumpkin seeds,  
Champagne vinaigrette  
9

### VEGETABLES

7



Potato of the Day  
Collard Greens  
Sautéed Local Kale  
Broccoli & Parmesan  
Roasted Cauliflower  
Geechie Boy Yellow Grits  
Carolina Gold Dirty Rice  
Fingerling Sweet Potatoes

## MAIN COURSES



### LOCAL SWORDFISH

Carolina Gold rice,  
Mepkin Abbey oyster mushrooms,  
roasted heirloom pumpkin,  
brown butter  
36

### SHRIMP & GRITS

house sausage, country ham,  
tomatoes, green onions, garlic,  
Geechie Boy grits  
28

### BBQ TUNA\*

topped with fried oysters,  
green onions, country ham butter,  
mustard Q  
34

### DUCK BREAST\*

sweet & sour red cabbage,  
foie gras mousse, apple compote,  
honey thyme reduction  
32

### NEW ZEALAND LAMB RACK\*

green beans, pearl onions,  
sweet pepper relish,  
rosemary reduction  
38

### HERITAGE FARM PORK CHOP\*

charred broccoli,  
herbed goat cheese,  
beet gastrique  
32

### VEGETABLE PLATE

a variety of the best vegetables  
28



## ALLEN BROTHERS PRIME STEAKS

### 14 OZ DRY AGED NEW YORK STRIP\*

brown butter steak sauce  
54

### 8 OZ FILET\*

jumbo lump crab cake,  
béarnaise, Madeira sauce  
48

EXECUTIVE CHEF  
Russ Moore

GENERAL MANAGER  
Peter Pierce

## COCKTAILS 12



### HIBISCUS MULE

Deep Eddy lemon vodka,  
hibiscus tea, Blenheim's ginger ale

### BEE'S KNEES

gin, fresh lemon, Killer Bee honey

### THE WALKER

Jim Beam bourbon, brandied cherry,  
orange, sugar, splash of water

### SNOB HOUSE PUNCH

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

### SAZERAC

Rittenhouse rye, Peychaud's bitters,  
simple syrup, absinthe rinse

### THE BARN RAISER

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

### FRONT PORCH THYME

High Noon grapefruit vodka,  
lemonade, iced tea, Jack Rudy tonic

### SIDECAR

Busnel Calvados brandy,  
orange liqueur, fresh lemon,  
sugar rim

### HIGH WIRE NEGRONI

gin, High Wire amaro, Campari

### BEDLAM SOUR

Bedlam vodka, Dolin Blanc,  
fresh lime, simple syrup, egg white

## MEDIUM PLATES



Chef suggests pairing with an  
appetizer & dessert or enjoying  
as a shared dish

### GRILLED CAROLINA QUAIL

dirty rice stuffing, local kale,  
sorghum glaze  
16

### 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

### CHARCUTERIE PLATE

country pâté, chicken liver mousse,  
pork rillettes, pickled vegetables,  
traditional accompaniments,  
grilled baguette  
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# GLUTEN FREE MENU

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