

APPETIZERS



BUTTERNUT SQUASH BISQUE

pecan crumble, local crème fraîche
7

OYSTER STEW

applewood smoked bacon,
Yukon Gold potatoes & leeks,
scallop cream
14

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
16

SEARED SEA SCALLOP*

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

HAM & CHEESE CRÊPE

fontina cheese, Carolina apple salad,
Kennerty Farms honey
14

VERTICAL ROOTS GEM LETTUCE SALAD

roasted beets, pine nuts,
Caesar dressing
12

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
8

VEGETABLES

7



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

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,
apple compote,
honey thyme reduction
32

NEW ZEALAND LAMB RACK*

green beans, pearl onions,
sweet pepper relish,
rosemary reduction
40

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*

deviled shrimp 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,
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
15

GLUTEN FREE MENU

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