

SOUP



BUTTERNUT SQUASH BISQUE

pecan crumble,
local crème fraîche
cup 7 bowl 8

APPETIZERS



AVOCADO TOAST*

soft boiled egg, pickled red onion,
grilled multigrain bread
9

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,
toasted sourdough
14

BUTTERMILK FRIED OYSTERS

Peppadew tartar, pickled cauliflower
14

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 CAKE SALAD

cherry tomatoes, citrus,
roasted beets,
field pea vinaigrette
21

GRILLED CHICKEN & APPLE SALAD

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

HOUSE SALAD

cherry tomatoes, cucumbers,
pickled fennel, pumpkin seeds,
choice of balsamic vinaigrette,
lemon shallot vinaigrette,
green peppercorn ranch
8

MAIN COURSES



LUNCH EXPRESS

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

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

FRIED CAROLINA TROUT

marble potato salad,
green beans,
tomato chutney
18

PICNIC PLATE*

petite salad, country pâté,
pimento cheese toast,
local farm egg,
house pickled vegetables
14

SOUTHERN MEDLEY

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

GRILLED CAROLINA QUAIL

dirty rice stuffing, local kale,
sorghum glaze
16

FRIED CHICKEN LIVERS

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

SIDES

5

Cole Slaw
Fresh Fruit
Collard Greens
Broccoli & Parmesan
Crispy Potato Wedges
Geechie Boy Yellow Grits
Carolina Gold Dirty Rice

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

SANDWICHES

choice of side & pickle spear



GRILLED CHEESE & TOMATO SANDWICH

fontina cheese, basil pesto,
sourdough bread
10

SEA ISLAND BEEF SLIDERS

cheddar cheese, special sauce,
bread & butter pickle
12

SWORDFISH CLUB

Heritage Farm bacon,
Kurios Farm Bibb lettuce,
tomato, pesto mayo,
toasted benne seed bun
16

HOUSE CURED CORNED BEEF REUBEN

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

GRASS FED BEEF BURGER*

Kurios Farm Bibb lettuce, tomato,
red onion, Dijonaise,
toasted benne seed bun
12.50
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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