

APPETIZERS



GAZPACHO

tomato, cucumber, bell pepper
8

STEAMED CLAMS

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

HOUSE SMOKED SALMON*

arugula, cucumber, fennel,
crème fraîche, dill, rye croutons
14

LOCAL MOZZARELLA CHEESE

charred eggplant, sliced tomatoes,
peperonata, basil
12

TUNA CRUDO*

tomato, citrus segments,
field pea vinaigrette
16

BBQ SHRIMP

charred lemon, celery root purée,
grilled baguette
16

SWEET POTATO TAMALE

oxtail, apricot mole, salsa verde,
toasted pepitas
14

HONEY GLAZED PORK RIBS

tomato & cucumber salad,
marinated feta
14

VERTICAL ROOTS GEM LETTUCE SALAD

beets, goat cheese, spiced pecans,
white balsamic vinaigrette
12

BABY LETTUCE SALAD

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

VEGETABLES

7



Grilled Okra
Potato of the Day
Sautéed Local Kale
Broccoli & Parmesan
Crispy Brussels Sprouts
Geechie Boy Yellow Grits
Carolina Gold Dirty Rice
Baked Sea Island Red Peas

MAIN COURSES



BBQ TUNA*

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

HALIBUT

Carolina Gold rice, bok choy,
shiitake mushrooms, benne seed,
white miso butter
36

SHRIMP & GRITS

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

NEW BEDFORD SCALLOPS*

local kale, country ham,
sweet corn coulis
34

DUCK BREAST*

Brussels sprout okonomiyaki,
summer squash, toasted peanuts,
carrot-ginger purée
32

NEW ZEALAND LAMB RACK*

green beans, sweet pepper relish,
onion confit, rosemary reduction
44

HERITAGE FARM PORK CHOP*

Sea Island red peas,
grilled okra, pickled peach
32

VEGETABLE PLATE

a variety of the best vegetables
28



ALLEN BROTHERS PRIME STEAKS

16 OZ GRILLED RIBEYE*

charred tomato compound butter
48

8 OZ GRILLED FILET*

herb goat cheese,
red onion jam
46

COCKTAILS 12



BLACKBERRY MULE

vodka, blackberries, lemon,
mint, Blenheim's ginger ale

GIN BLOSSOM

gin, blood orange, lemon,
lime, agave

FRONT PORCH THYME

Deep Eddy grapefruit vodka,
lemonade, iced tea, Jack Rudy tonic

PALOMA PIQUANT

tequila blanco, serrano chili,
lime, grapefruit

CATHEAD BLUES

Cathead honeysuckle vodka,
lemonade, fresh blueberries

LEMON BASIL TWIST

Red Harbor rum, lemon juice,
fresh basil, honey, grapefruit bitters

WORD OF MOUTH

mezcal, green Chartreuse,
Luxardo, lime

THE BARN RAISER

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

SNOB HOUSE PUNCH

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

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, fig preserves,
grilled baguette
15

GRASS FED BEEF CARPACCIO*

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

CHARCUTERIE PLATE

country pâté, chicken liver mousse,
pork rillettes, pickled vegetables,
traditional accompaniments,
grilled baguette
15

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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