**Cocktails 12**

- **Apple Cider Mule**
  - vodka, apple cider, lemon, Benihen's ginger ale

- **Green Gardens**
  - Hat Trick gin, lemon, matcha tea syrup

- **The Elixir**
  - High Wire amaro, Aperol, orange, grapefruit bitters

- **The Barn Raiser**
  - honey-infused bourbon, Benihen's ginger ale, orange bitters

- **Un Beso**
  - tequila reposado, Aperol, orgeat, lemon, orange bitters

- **Word of Mouth**
  - mezcal, green Chartreuse, Luxardo, lime

- **Campfire Sling**
  - Old Overholt rye whiskey, pure maple, orange, chocolate bitters

- **By the Fire**
  - bourbon, apple cider, brown sugar simple syrup, Peychaud's bitters

- **Snob House Punch**
  - dark rum, brands, pomegranate, lemon, bitters, black tea

**Main Courses**

- **Shrimp & Grits**
  - house sausage, country ham, tomatoes, green onions, garlic, Gechee Boy grits
  - 18

- **Grilled Salmon Salad**
  - heirloom cherry tomato salad, onion confit, green beans
  - 18

- **Fried Carolina Trout**
  - herbed crab, cherry tomato, cilantro, lemon, orange bitters
  - 18

- **Picnic Plate**
  - petite salad, country ham, pimento cheese toast, soft boiled farm egg, house pickled vegetables
  - 14

- **Southern Medley**
  - grilled chicken breast, zucchini, eggplant, tomatoes, basil pesto, goat cheese croutons, balsamic vinaigrette
  - 16

- **Fried Chicken Livers**
  - Geechie Boy yellow grits, caramelized onion jus, sweet pepper relish
  - 14

- **Grilled Quail**
  - dirty rice stuffing, local kale, sorghum glaze
  - 16

- **Grill Fed Beef Carcaccio**
  - thinly sliced raw beef, capers, Parmesan cheese, grilled baguette
  - 14

- **House Salad**
  - cherry tomatoes, cucumbers, pickled fennel, sunflower seeds, choice of balsamic vinaigrette, lemon shalot vinaigrette, green peppercorn ranch
  - 9

- **Butternut Squash Bisque**
  - pecan crumble, crème fraîche
  - cup 8 bowl 10

- **Charleston Cream of Crab Soup**
  - blue crab, sherry, mace
  - 9

- **Steamed Clams**
  - Clammer Dave’s clams, white wine garlic cream, parsley, grilled baguette
  - 16

- **House Smoked Salmon**
  - everything spice, horseradish cream, rye toast
  - 14

- **Cauliflower Gratin**
  - local arugula, oyster mushrooms, warm bacon vinaigrette
  - 12

- **Grilled Steak & Eggs**
  - Allen Brothers 10 oz Prime ribeye, fried eggs, broccoli & Parmesan, crispy potato wedges
  - 24

- **Country Ham Benedict**
  - poached eggs, buttermilk biscuit, local kale, hollandaise
  - 16

- **Smothered Omelet**
  - charred broccoli & cheese, guajillo mole, salsa verde
  - 16

- **Breakfast Sandwich**
  - house cured corned beef, scrambled eggs, fontina cheese, caramelized onions, Cuban roll
  - 14

- **Cole Slaw**
  - Fresh Fruit

**Appetizers**

- **Sunrise Trio**
  - served with pomegranate juice, peach nectar, blood orange juice
  - 45

- **Charleston Cream of Crab Soup**
  - blue crab, sherry, mace
  - 9

- **Cauliflower Gratin**
  - local arugula, oyster mushrooms, warm bacon vinaigrette
  - 12

- **Grilled Quail**
  - Dirty rice stuffing, local kale, sorghum glaze
  - 16

- **Grill Fed Beef Carcaccio**
  - Thinly sliced raw beef, capers, Parmesan cheese, grilled baguette
  - 14

- **House Salad**
  - Cherry tomatoes, cucumbers, pickled fennel, sunflower seeds, choice of balsamic vinaigrette, lemon shalot vinaigrette, green peppercorn ranch
  - 9

- **Benne Seed Waffles**
  - Summer Berry
    - Whipped ricotta, maple syrup
    - 14

- **Southern Fried Chicken**
  - Braised collard greens, sorghum mustard
  - 16

- **Candied Hot Chicken**
  - House pickles, cole slaw
  - 16

- **Shrimp & Grits**
  - House sausage, country ham, tomatoes, green onions, garlic, Gechee Boy grits
  - 18

- **Grilled Salmon Salad**
  - Herbed crab, cherry tomato, cilantro, lemon, orange bitters
  - 18

- **Fried Carolina Trout**
  - Herbed crab, cherry tomato, cilantro, lemon, orange bitters
  - 18

- **Picnic Plate**
  - Petite salad, country ham, pimento cheese toast, soft boiled farm egg, house pickled vegetables
  - 14

- **Southern Medley**
  - Grilled chicken breast, zucchini, eggplant, tomatoes, basil pesto, goat cheese croutons, balsamic vinaigrette
  - 16

- **Fried Chicken Livers**
  - Geechie Boy yellow grits, caramelized onion jus, sweet pepper relish
  - 14

- **Grilled Quail**
  - Dirty rice stuffing, local kale, sorghum glaze
  - 16

- **Grill Fed Beef Carcaccio**
  - Thinly sliced raw beef, capers, Parmesan cheese, grilled baguette
  - 14

- **House Salad**
  - Cherry tomatoes, cucumbers, pickled fennel, sunflower seeds, choice of balsamic vinaigrette, lemon shalot vinaigrette, green peppercorn ranch
  - 9

- **Butternut Squash Bisque**
  - Pecan crumble, crème fraîche
  - Cup 8 Bowl 10

- **Charleston Cream of Crab Soup**
  - Blue crab, sherry, mace
  - 9

- **Steamed Clams**
  - Clammer Dave’s clams, white wine garlic cream, parsley, grilled baguette
  - 16

- **House Smoked Salmon**
  - Everything spice, horseradish cream, rye toast
  - 14

- **Cauliflower Gratin**
  - Local arugula, oyster mushrooms, warm bacon vinaigrette
  - 12

- **Grill Fed Beef Carcaccio**
  - Thinly sliced raw beef, capers, Parmesan cheese, grilled baguette
  - 14

- **House Salad**
  - Cherry tomatoes, cucumbers, pickled fennel, sunflower seeds, choice of balsamic vinaigrette, lemon shalot vinaigrette, green peppercorn ranch
  - 9

- **Benne Seed Waffles**
  - Summer Berry
    - Whipped ricotta, maple syrup
    - 14

- **Southern Fried Chicken**
  - Braised collard greens, sorghum mustard
  - 16

- **Candied Hot Chicken**
  - House pickles, cole slaw
  - 16

**Anteater**

- **General Manager**
  - Peter Pierce

- **Executive Chef**
  - Russ Moore

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

MAIN COURSES

**SHRIMP & Grits**
house sausage, country ham, tomatoes, green onions, garlic, Gecheee Boy grits
18

**GRILLED SALMON SALAD**
angula, feta cheese, toasted pine nuts, dried fruit, lemon shalot vinaigrette
18

**CAROLINA GOLD RICE BOWL**
seared rare tuna, cherry tomato, avocado, local farm egg, peanuts, carrot-ginger purée
18

**GRILLED CAROLINA TROUT**
herb foam, cherry tomato salad, onion confit, green beans
18

**PICNIC PLATE**
petite salad, country ham, pimento cheese, soft boiled farm egg, house vegetables
14

**SOUTHERN MEDLEY**
grilled chicken breast, zucchini, eggplant, tomatoes, basil pesto, goat cheese, balsamic vinaigrette
16

**SAUTÉED CHICKEN LIVERS**
Gecheee Boy yellow grits, caramelized onion jus, sweet pepper relish
14

**GRILLED CAROLINA QUAIL**
dirty rice stuffing, local kale, sorghum glaze
16

**GRASS RED BEEF BURGER**
Kurios Farm Bib lettuce, tomato, red onion, Dijonaise
14
add local farm egg, Heritage Farm bacon, cheddar, fontina or pimento cheese 1.00 each

COCKTAILS 12

**APPLE CIDER MULE**
vodka, apple cider, lemon, Blenheim’s ginger ale

**GREEN GARDENS**
Hat Trick gin, lemon, matcha tea syrup

**THE ELIXIR**
High Wire amaro, Aperol, orange, grapefruit bitters

**THE BARN RAISER**
honey-infused bourbon, Blenheim’s ginger ale, orange bitters

**UN BESO**
tequila reposado, Aperol, orange, lemon, orange bitters

**WORD OF MOUTH**
mescal, green Chartreuse, Luxardo, lime

**CAMPFIRE SLING**
Old Overholt rye whiskey, pure maple, orange, chocolate bitters

**BY THE FIRE**
bourbon, apple cider, brown sugar simple syrup, Peychaud’s bitters

**SNOB HOUSE PUNCH**
dark rum, brandy, pomegranate, lemon, bitter, black tea

**STOREY FARM EGGS**

**GRILLED STEAK & EGGS**
Allen Brothers 10 oz Prime ribeye, fried eggs, broccoli & Parmesan, Geechee Boy yellow grits
24

**COUNTRY HAM BENEDICT**
poached eggs, buttermilk biscuit, local kale, hollandaise
16

**SMOTHERED OMELET**
charred broccoli & cheese, guajillo mole, salsa verde
16

**BREAKFAST STACK**
house cured corned beef, scrambled eggs, fontina cheese, caramelized onions
14

APPETIZERS

**BUTTERNUT SQUASH BISQUE**
crème fraîche
12

**STEAMED CLAMS**
Clammer Dave’s clams, white wine garlic cream, parsley
12

**HOUSE SMOKED SALMON**
everything spice, horseradish cream
12

**CAULIFLOWER GRATIN**
local angula, oyster mushrooms, warm bacon vinaigrette
12

**GRASS FED BEEF CARPACCIO**
thinly sliced raw beef capers, Parmesan cheese
14

**HOUSE SALAD**
cherry tomatoes, cucumbers, pickled fennel, sunflower seeds, choice of balsamic vinaigrette, lemon shalot vinaigrette, green peppercorn ranch
9

SIDES 5

- Cole Slaw
- Fresh Fruit
- Collard Greens
- Broccoli & Parmesan Buttermilk Biscuits (GF)
- Geechee Boy Yellow Grits

**SUNRISE TRIO**
POEMA CAVA served with pomegranate juice, peach nectar, blood orange juice 45

**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.