

APPETIZERS



BUTTERNUT SQUASH BISQUE

pecan crumble, crème fraîche
8

STEAMED CLAMS

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

VEAL SWEETBREADS

caramelized blue cheese,
candied hot sauce, fennel slaw
16

HOUSE SMOKED SALMON*

everything spice, horseradish cream,
rye toast
14

CAULIFLOWER GRATIN

local arugula, oyster mushrooms,
warm bacon vinaigrette
12

BBQ SHRIMP

charred lemon, celery root purée,
grilled baguette
16

SWEET POTATO TAMALE

oxtail, guajillo mole, salsa verde,
toasted pepitas
14

CARAMELIZED PEAR SALAD

Vertical Roots gem lettuce,
blue cheese, toasted pistachios, dried
cranberries, local honey
12

BABY LETTUCE SALAD

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

VEGETABLES

7



Collard Greens
Potato of the Day
Sautéed Local Kale
Broccoli & Parmesan
Crispy Brussels Sprouts
Geechie Boy Yellow Grits
Carolina Gold Dirty Rice

MAIN COURSES



BBQ TUNA*

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

CAROLINA FLOUNDER

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*

butter beans, tomato hock broth,
rice middlings
34

DUCK BREAST*

Brussels sprout okonomiyaki,
pickled 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*

fingerling potatoes, kale,
marinated feta, peppadew honey
32

VEGETABLE PLATE

a variety of the best vegetables
28



ALLEN BROTHERS PRIME STEAKS

16 OZ GRILLED RIBEYE*

peppercorn crust,
brandy cream
48

8 OZ GRILLED FILET*

red onion jam,
chimichurri
46

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, 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, 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

APPETIZERS



BUTTERNUT SQUASH BISQUE

crème fraîche
8

STEAMED CLAMS

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

VEAL SWEETBREADS

caramelized blue cheese,
candied hot sauce, fennel slaw
16

HOUSE SMOKED SALMON*

everything spice, horseradish cream
14

CAULIFLOWER GRATIN

local arugula, oyster mushrooms,
warm bacon vinaigrette
12

SWEET POTATO TAMALES

oxtail, guajillo mole, salsa verde,
toasted pepitas
14

CARAMELIZED PEAR SALAD

Vertical Roots gem lettuce,
blue cheese, toasted pistachios, dried
cranberries, local honey
12

BABY LETTUCE SALAD

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

VEGETABLES

7



Collard Greens
Potato of the Day
Sautéed Local Kale
Broccoli & Parmesan
Crispy Brussels Sprouts
Geechie Boy Yellow Grits
Carolina Gold Dirty Rice

MAIN COURSES



BBQ TUNA*

topped with grilled shrimp,
green onions, country ham butter,
mustard Q
34

EAST COAST 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*

butter beans, tomato hock broth,
rice middlings
34

DUCK BREAST*

Brussels sprouts,
pickled 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*

fingerling potatoes, kale,
marinated feta, peppadew honey
32

VEGETABLE PLATE

a variety of the best vegetables
28



ALLEN BROTHERS PRIME STEAKS

16 OZ GRILLED RIBEYE*

peppercorn crust,
brandy cream
48

8 OZ GRILLED FILET*

red onion jam,
chimichurri
46

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, 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, 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
15

GRASS FED BEEF CARPACCIO*

thinly sliced raw beef,
capers, Parmesan cheese
14

CHARCUTERIE PLATE

country pâté, chicken liver mousse,
pork rillettes, pickled vegetables,
traditional accompaniments
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.