APPETIZERS

BUTTERNUT SQUASH BISQUE
peanut crumble, cream 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 SMOKE SALMON*
everything spice, horseradish cream, rye toast 14

CAULIFLOWER GRATIN
local arugula, oyster mushrooms, warm bacon vinaigrette 12

BBQ SHRIMP
charred lemon, celery root puree, 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 9

BABY LETTUCE SALAD
cherry tomatoes, cucumbers, pickled fennel, sunflower seeds, Champagne vinaigrette 9

VEGETABLES

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 mïo 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 puree 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, Benhlein’s ginger ale

GREEN GARDENS
Hat Tricks, gin, lemon, matcha tea syrup

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

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

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

WORD OF MOUTH
metal, green Chartreuse, Lucardo, 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

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 plate, 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 TAMALE**
oxtail, guajillo mole, salsa verde, toasted pepitas
12

**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

**MAIN COURSES**

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

**EAST COAST HALIBUT**
California 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, orange, lemon, orange bitters

**WORD OF MOUTH**
mescal, green Chartreuse, Lucarda, 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

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Russ Moore

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