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 bourbon syrup, Peychaud’s bitters

SNOB HOUSE PUNCH
dark rum, brandy, pomegranate, lemon, bitters, black tea

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

STEAMED CLAMS
Clammer Dave’s clams, white wine garlic cream, parsley, grilled baguette

HOUSE SMOKED SALMON*
everything spice, horseradish cream, rye toast

OYSTER STEW
butter beans, tomato herb broth

GRASS FED BEEF CARRACIO*
thinly sliced raw beef capers, grated Parmesan, grilled baguette

BBQ SHRIMP
charred lemon, cayenne root purée, grilled baguette

SALADS
GRILLED SALMON SALAD*
arugula, couscous, feta cheese, toasted pine nuts, dried fruit, lemon shallot vinaigrette

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

GRILLED CHICKEN & APPLE SALAD
Vertical Roots gem lettuce, blue cheese, toasted pistachios, dried cranberries, local honey

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

MAIN COURSES
LUNCH EXPRESS
today’s featured entrée served with choice of soup or house salad, coffee or iced tea

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

STEAK FRITES*
Allen Brothers Prime ribeye, crispy fingerling potatoes, marinated feta

FRIED CAROLINA TROUT
herlloon cherry tomato salad, onion confit, green beans

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

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

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

FRIED CHICKEN LIVERS
Geechie Boy yellow grits, caramelized onion jus, sweet pepper relish

SANDWICHES
SEA ISLAND BEEF SLIDERS*
cheddar cheese, special sauce, bread & butter pickle

HOUSE CURED CORNED BEEF REUBEN
fontina cheese, sauerkraut, whole grain mustard, special sauce, grilled rye bread

GRASS FED BEEF BURGER*
Kunis Farm Bibb lettuce, tomato, red onion, Dijonnaise, toasted buns

SALADS
GRILLED SALMON SALAD*
arugula, couscous, feta cheese, toasted pine nuts, dried fruit, lemon shallot vinaigrette

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

GRILLED CHICKEN & APPLE SALAD
Vertical Roots gem lettuce, blue cheese, toasted pistachios, dried cranberries, local honey

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

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.
## MAIN COURSES

### LUNCH EXPRESS

Today’s featured entrée served with choice of soup or house salad, coffee or iced tea

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Cured Corned Beef</td>
<td>12</td>
</tr>
<tr>
<td>Grass Fed Beef Burger*</td>
<td>14</td>
</tr>
</tbody>
</table>

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### STEAK GRITES*

Allen Brothers Prime ribeye, Geechie Boy yellow grits, marinated feta

Price: 24

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### GRILLED CAROLINA TROUT

Heirloom cherry tomato salad, onion confit, green beans

Price: 18

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### PICNIC PLATE*

Petite salad, country ham, pimento cheese, soft boiled farm egg, house-pickled vegetables

Price: 14

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### SOUTHERN MEDLEY

Grilled chicken breast, zucchini, eggplant, tomatoes, basil pesto, goat cheese, balsamic, vinaigrette

Price: 16

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### GRILLED CAROLINA QUAIL

Dirty rice stuffing, local kale, sorghum glaze

Price: 16

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### SAUTÉED CHICKEN LIVERS

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

Price: 14

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### SIDES

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Fruit</td>
<td>9</td>
</tr>
<tr>
<td>Collard Greens</td>
<td>7</td>
</tr>
<tr>
<td>Broccoli &amp; Parmesan</td>
<td>7</td>
</tr>
<tr>
<td>Geechie Boy Yellow Grits</td>
<td>9</td>
</tr>
</tbody>
</table>

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### APPETIZERS

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cauliflower Gratin</td>
<td>14</td>
</tr>
<tr>
<td>Steamed Clams</td>
<td>14</td>
</tr>
<tr>
<td>House Smoked Salmon*</td>
<td>14</td>
</tr>
<tr>
<td>Grass Fed Beef Carpaccio*</td>
<td>14</td>
</tr>
<tr>
<td>Oyster Stew</td>
<td>16</td>
</tr>
</tbody>
</table>

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### SALADS

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Salmon Salad*</td>
<td>18</td>
</tr>
<tr>
<td>Carolina Gold Rice Bowl*</td>
<td>18</td>
</tr>
<tr>
<td>Grilled Chicken &amp; Apple Salad*</td>
<td>14</td>
</tr>
<tr>
<td>House Salad</td>
<td>9</td>
</tr>
</tbody>
</table>

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### SOUP

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butternut Squash Bisque</td>
<td>12</td>
</tr>
<tr>
<td>Cauliflower Gratin</td>
<td>14</td>
</tr>
<tr>
<td>Steamed Clams</td>
<td>14</td>
</tr>
</tbody>
</table>

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### COCKTAILS 12

<table>
<thead>
<tr>
<th>Item Description</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Apple Cider Mule</td>
<td>12</td>
</tr>
<tr>
<td>Green Gardens</td>
<td>12</td>
</tr>
<tr>
<td>The Elixir</td>
<td>12</td>
</tr>
<tr>
<td>The Barn Raiser</td>
<td>12</td>
</tr>
<tr>
<td>Un Beso</td>
<td>12</td>
</tr>
<tr>
<td>Word of Mouth</td>
<td>12</td>
</tr>
<tr>
<td>Campfire Sling</td>
<td>12</td>
</tr>
<tr>
<td>Snob House Punch</td>
<td>12</td>
</tr>
</tbody>
</table>

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### STACKS

Served with one slow & pickle spear

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Swordfish Club</td>
<td>14</td>
</tr>
<tr>
<td>House Cured Corned Beef</td>
<td>12</td>
</tr>
<tr>
<td>Grass Fed Beef Burger*</td>
<td>14</td>
</tr>
</tbody>
</table>

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### EXECUTIVE CHEF

Russ Moore

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### GENERAL MANAGER

Peter Pierce

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