

Appetizers

- Stewed Tomato & Okra Soup** ham hock broth, scallions, thyme 8
- Clammer Dave's Steamed Clams** parsley, roasted garlic cream, grilled baguette 14
- House Smoked Salmon** local asparagus, preserved lemon purée, petit arugula salad, rye croutons 12
- Grass Fed Beef Carpaccio*** thinly sliced raw beef, capers, pecorino Romano, grilled baguette 14
- House Salad** baby lettuces, cucumbers, cherry tomatoes, toasted sunflower seeds, pickled fennel, choice of buttermilk ranch, red wine Dijon, balsamic, lemon shallot or soy vinaigrette 9

Entrée Salads

- Grilled Salmon Salad*** arugula, couscous, feta, toasted pine nuts, dried fruit, lemon shallot vinaigrette 17
- Steak Noodle Bowl** local ramen, shaved vegetables, Thai basil, toasted peanuts, chili lime dressing 16
- Jumbo Lump Crab Salad** avocado toast, heirloom tomato salad, Bulls Bay red mash sea salt 17
- Strawberry Salad** grilled chicken, goat cheese, country ham, Marcona almonds, champagne vinaigrette 16

Entrées

- Shrimp & Grits** house sausage, country ham, fresh tomatoes, green onions, garlic, Geechie Boy grits 18
- Grilled Local Trout** Carolina Gold rice, bok choy, shiitake mushrooms, white miso 18
- Fried Chicken Livers** Geechie Boy yellow grits, caramelized onion jus, sweet pepper relish 14
- Grilled 10oz Prime Allen Brothers Ribeye*** broccoli & parmesan, Madeira sauce, truffle butter 26
- Picnic Plate** petit salad, country pâte, pimento cheese toast, local farm egg, house pickled vegetables 16
- Grilled Southern Medley** chicken breast, zucchini, eggplant, tomatoes, basil pesto, balsamic vinaigrette, goat cheese croutons 16

Lunch Express today's featured entrée served with your choice of soup or house salad & coffee or iced tea 13.95

Sandwiches

All sandwiches served with choice of side & a pickle spear

- Blackened Shrimp Sandwich** Bibb lettuce, cole slaw, pickled green tomatoes, toasted soft roll 16
- Grilled Vegetable Sandwich** oyster mushrooms, peperonata, fontina cheese, pesto, toasted soft roll 12
- Grass Fed Beef Hamburger*** Bibb lettuce, tomato, red onion, toasted benne seed bun 12
add Heritage Farms bacon, cheddar, fontina or pimento cheese 1.00 each
- House Cured Corned Beef Reuben** fontina cheese, sauerkraut, whole grain mustard, special sauce, toasted rye 14

Sides 5

Southern Cole Slaw | Sweet & Spicy Potato Chips | Geechie Boy Grits | Side Salad | Fresh Fruit

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 LUNCH MENU

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Stacks

All sandwiches served with choice of side & a pickle spear

- Blackened Shrimp Lettuce Wraps** Bibb lettuce, Southern cole slaw, pickled green tomato 16
- Grilled Vegetable Stack** oyster mushrooms, peperonata, fontina cheese, pesto 12
- Grass Fed Beef Hamburger*** Bibb lettuce, tomato, red onion 12
add Heritage Farms bacon, cheddar, fontina or pimento cheese 1.00 each
- House Cured Corned Beef Reuben** fontina cheese, sauerkraut, whole grain mustard, special sauce, 14

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