

Soup, Salads & Appetizers

- Stewed Tomato & Okra Soup** ham hock broth, scallions, thyme 8
- Oyster Stew** Carolina Gold rice middlins, smoked pork neck bone, spring onions 15
- Jumbo Lump Crab & Shrimp Cocktail** heirloom tomatoes, avocado, microgreens 16
- Clammer Dave's Steamed Clams** parsley, roasted garlic cream, grilled baguette 14
- House Smoked Salmon** asparagus, preserved lemon purée, arugula, rye croutons 14
- Baby Lettuce Salad** cherry tomatoes, cucumbers, sunflower seeds, sorghum vinaigrette 10
- Local Strawberry Salad** burrata cheese, Marcona almonds, champagne vinaigrette 13
- Beet & Arugula Salad** shaved fennel, citrus segments, toasted hazelnuts, whipped feta 12
- Braised Pork Cheeks** cumin frybread, pickled pepper & spring onion salad, banana ketchup 14
- Roasted Sunchoke Hash** oyster mushrooms, wilted greens, poached farm egg, chimichurri 12

Medium Plates

Chef suggests pairing with an appetizer & dessert or enjoy as a shared dish

- Cheese Plate** assortment of fine cheeses, nuts, dried fruit, local honey, grilled baguette 14
- Grass Fed Beef Carpaccio*** thinly sliced raw beef, capers, grated parmesan, grilled baguette 14
- Grilled Manchester Farm Quail** mustard potato salad, blueberry compote 16
- Charcuterie Plate** country pâté, chicken liver mousse, pork rillettes, pickled vegetables, petit salad, traditional accompaniments, grilled baguette 15

We proudly serve products sourced from our local farmers

Ambrose Family Farms, Wadmalaw, SC

Clammer Dave's, McClellanville, SC

Crosby's Seafood, Charleston, SC

Geechie Boy Mill, Edisto Island, SC

GrowFood Carolina, Charleston, SC

Holy City Farms, Wadmalaw, SC

Joseph Fields Farm, Charleston, SC

Keegan-Filion Farm, Walterboro, SC

Kurios Farms, Moncks Corner, SC

Manchester Farms, Columbia, SC

Split Creek Farm, Anderson, SC

Heritage Farms, Seven Springs, NC

Main Courses

Carolina Flounder Charleston Gold rice, local bok choy, shiitake mushrooms, white miso, benne seed 32

Shrimp & Grits house sausage, country ham, tomatoes, green onions, garlic, Geechie Boy grits 28

New Bedford Scallops* Brussels sprouts, citrus glazed sweet potato, celery root cream 32

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

Duck Breast* blue cheese bread pudding, red cabbage, apple compote, honey thyme reduction 30

Heritage Farms Pork Chop* kale & roasted cauliflower farrotto, apricot glaze 30

New Zealand Lamb Rack* green beans, pearl onions, sweet pepper relish, rosemary reduction 36

Vegetable Plate a variety of the best vegetables we can find 26

Allen Brothers of Chicago Grilled Steaks

Grilled Prime Ribeye 16 oz* Madeira sauce, truffle butter 48

Beef Tenderloin 8 oz* garlic herb fromage frais, grilled red onion 42

Sides

Potato of the Day 6

Blue Cheese Bread Pudding 8

Broccoli & Parmesan 8

Braised Collard Greens 6

Geechie Boy Yellow Grits 6

Charleston Gold Rice 6

Sautéed Spinach 8

Brussels Sprouts 8

Desserts

Warm Sour Cream Apple Pie walnut streusel, vanilla ice cream 10

Banana Cream Pie caramelized banana, rum caramel 9

Chocolate Pot de Crème Bulls Bay sea salt 9

Crème Brûlée rich vanilla custard with hard caramel 9

Fresh Fruit Plate local honey 9

Locally Made Ice Cream or Sorbet today's featured flavor 7

Cheese Plate assortment of fine cheeses, nuts, dried fruit, local honey, grilled baguette 14

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 DINNER MENU

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- BBQ Tuna*** topped with fried oysters, green onions, country ham butter, mustard Q 33
- Duck Breast*** potato of the day, red cabbage, apple compote, honey thyme reduction 30
- Heritage Farms Pork Chop*** kale & roasted cauliflower, apricot glaze 30
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| Potato of the Day 6 | Geechie Boy Yellow Grits 6 |
| Steamed Green Beans 6 | Charleston Gold Rice 6 |
| Broccoli & Parmesan 8 | Sautéed Spinach 8 |
| Braised Collard Greens 6 | Brussels Sprouts 8 |

Desserts

- Chocolate Pot de Crème** Bulls Bay sea salt 9
- Crème Brûlée** rich vanilla custard with hard caramel 9
- Locally Made Ice Cream or Sorbet** today's featured flavor 7
- Cheese Plate** assortment of fine cheeses, nuts, dried fruit, local honey 14
- Fresh Fruit Plate** local honey 9

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