

MAIN COURSES

SIGNATURE COCKTAILS

12



BLACKBERRY MULE
vodka, local blackberries, lemon,
mint, Blenheim's ginger ale

WATERMELON MARGARITA
tequila, watermelon,
lime, jalapeño

CATHEAD BLUES
Cathead Honeysuckle Vodka,
blueberry, house-made lemonade

CUCUMBER BLOSSOM
gin, hibiscus, cucumber,
Jack Rudy tonic

PLANTER'S PUNCH
dark rum, lime, sugar,
bitters, nutmeg

THE CHARLESTON COCKTAIL
Firefly Sweet Tea Vodka,
house-made lemonade, mint

PISCO SOUR
pisco, lime, simple syrup,
egg white

THE BARN RAISER
honey-infused bourbon,
Blenheim's ginger ale,
orange bitters

RED HARBOR RUM OLD FASHIONED
orange bitters, orange peel,
brandy cherry

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
house sausage, rice middlins,
blueberry compote
16

CHARCUTERIE PLATE
country pâté,
chicken liver mousse,
pork rillettes, pickled vegetables,
traditional accompaniments,
grilled baguette
15

LOCAL GROUPER

Carolina gold rice,
local bok choy,
corn, white miso,
benne seed
36

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*
yellow squash custard,
red cabbage, berry 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
38

VEGETABLE PLATE

a variety of the best vegetables
26

ALLEN BROTHERS STEAKS

GRILLED PRIME RIBEYE 16 OZ*

Madeira sauce,
truffle butter
48

FILET OF BEEF TENDERLOIN 8 OZ*

garlic herb fromage frais,
red onion jam
42



SOUPS



CHILLED GAZPACHO
tomatoes, cucumbers,
bell pepper
8

TOMATO OKRA STEW
shrimp, oysters,
smoked neck bone broth,
thyme
15

SALADS & APPETIZERS



JUMBO LUMP CRAB & SHRIMP COCKTAIL
heirloom tomatoes, avocado,
microgreens
16

STEAMED CLAMS

Clammer Dave's clams, parsley,
roasted garlic cream,
grilled baguette
14

SMOKED SALMON TOAST

petit arugula & cucumber salad,
horseradish cream,
grilled rye bread
14

BABY LETTUCE SALAD

cherry tomatoes, cucumbers,
sunflower seeds, radish,
sorghum vinaigrette
10

GRILLED PEACH SALAD

baby lettuces, goat cheese,
lardons, spiced pecans,
cider vinaigrette
13

BEEF & ARUGULA SALAD

shaved fennel, citrus segments,
toasted hazelnuts,
whipped feta
12

PORK CHEEK DUMPLING

sautéed spinach, carrot broth
14

GRILLED ASPARAGUS*

prosciutto, poached farm egg,
crispy potatoes, Dijon vinaigrette
12

VEGETABLES

7



Potato of the Day
Yellow Squash Custard
Broccoli & Parmesan
Charred Okra
Geechie Boy Yellow Grits
Carolina Gold Rice
Sautéed Spinach
Brussels Sprouts

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

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