

## MAIN COURSES



### SHRIMP NOODLE BOWL

local ramen, shaved vegetables, Thai basil, toasted peanuts, chili lime dressing 16

### GRILLED

#### SALMON SALAD\*

arugula, couscous, feta cheese, toasted pine nuts, dried fruit, lemon shallot vinaigrette 17

#### JUMBO LUMP CRAB SALAD

avocado toast, heirloom tomato salad, Bulls Bay red mash sea salt 19

#### GRILLED CHICKEN & WATERMELON SALAD

goat cheese, country ham, spiced pecans, champagne vinaigrette 16

#### GRILLED 10oz RIBEYE

Allen Brothers Prime Steak, broccoli & parmesan, Madeira sauce, truffle butter 26

#### SHRIMP & GRITS

house sausage, country ham, tomatoes, green onions, garlic, Geechie Boy grits 18

#### GRILLED LOCAL TROUT

Carolina Gold rice, local bok choy, corn, white miso 18

#### FRIED CHICKEN LIVERS

Geechie Boy yellow grits, caramelized onion jus, sweet pepper relish 14

#### PICNIC PLATE

petit salad, country pâté, pimento cheese toast, local farm egg, house pickled vegetables 16

#### SOUTHERN MEDLEY

grilled chicken breast, zucchini, eggplant, tomatoes, basil pesto, balsamic vinaigrette, goat cheese croutons 16



### 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

### SANDWICHES

all sandwiches served with choice of side, pickle spear



#### BLACKENED CATFISH

bibb lettuce, cole slaw, pickled green tomato, toasted benne seed bun 16

#### GRILLED CHEESE & TOMATO

green olive tapenade, toasted ciabatta 12

with prosciutto 15

#### HOUSE CURED CORNED BEEF REUBEN

fontina cheese, sauerkraut, whole grain mustard, special sauce, toasted rye bread 14

#### GRASS FED BEEF HAMBURGER\*

bibb lettuce, tomato, red onion, toasted benne seed bun 12

add Heritage Farm bacon, cheddar, fontina or pimento cheese

\$1.00 each

### LUNCH EXPRESS

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

14



### SOUPS



#### CHILLED GAZPACHO

tomatoes, cucumbers, bell pepper 8

### SALADS & APPETIZERS



#### STEAMED CLAMS

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

#### SMOKED SALMON TOAST

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

### SIDES

5



#### Side Salad

Geechie Boy Yellow Grits

Cole Slaw

Fresh Fruits

Sweet & Spicy Potato Chips

#### 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

## 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

**STACKS**  
all sandwiches served  
choice of side, pickled spear



**GRILLED VEGETABLE**  
eggplant, tomato,  
green olive tapenade,  
fontina cheese  
12

**HOUSE CURED CORNED BEEF REUBEN**  
fontina cheese,  
sauerkraut, whole grain mustard,  
special sauce  
14

**GRASS FED BEEF HAMBURGER\***  
bibb lettuce, tomato, red onion,  
12  
add Heritage Farm bacon,  
cheddar, fontina or  
pimento cheese  
\$1.00 each

**GRILLED SALMON SALAD\***  
arugula, feta cheese,  
toasted pine nuts, dried fruit,  
lemon shallot vinaigrette  
17

**JUMBO LUMP CRAB SALAD**  
avocado,  
heirloom tomato salad,  
Bulls Bay red mash sea salt  
19

**GRILLED CHICKEN & WATERMELON SALAD**  
goat cheese, country ham,  
spiced pecans,  
champagne vinaigrette 16

**GRILLED 10oz RIBEYE**  
Allen Brothers Prime Steak,  
broccoli & parmesan,  
Madeira sauce, truffle butter  
26

**SHRIMP & GRITS**  
house sausage, country ham,  
tomatoes, green onions, garlic,  
Geechie Boy grits  
18

**GRILLED LOCAL TROUT**  
Carolina Gold rice,  
local bok choy, corn, white miso  
18

**FRIED CHICKEN LIVERS**  
Geechie Boy yellow grits,  
caramelized onion jus,  
sweet pepper relish  
14

**BLACKENED CATFISH**  
bibb lettuce, cole slaw,  
pickled green tomato  
16

**PICNIC PLATE**  
petit salad, country pâté, pimento  
cheese toast, local farm egg,  
house pickled vegetables  
16

**SOUTHERN MEDLEY**  
grilled chicken breast,  
zucchini, eggplant, tomatoes,  
basil pesto, balsamic vinaigrette,  
goat cheese quenelles  
16



## GLUTEN FREE MENU

### SOUP



**CHILLED GAZPACHO**  
tomatoes, cucumbers,  
bell pepper  
8

### SALADS & APPETIZERS



**STEAMED CLAMS**  
Clammer Dave's dams, parsley,  
roasted garlic cream  
14

### HOUSE SMOKED SALMON

petit arugula & cucumber salad,  
horseradish cream,  
12

### GRASS FED BEEF CARPACCIO\*

thinly sliced raw beef, capers,  
pecorino Romano  
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

### SIDES

5



Side Salad  
Geechie Boy Yellow Grits  
Cole Slaw  
Fresh Fruits  
Sweet & Spicy Potato Chips

**EXECUTIVE CHEF**  
Russ Moore

**GENERAL MANAGER**  
Peter Pierce