

# Slightly North of Broad

Tuesday, December 12, 2017

## Drink Features

**Pear & Ginger Sangria** 10

**Cannonborough Honey Basil Soda** 4  
Charleston, SC

## Appetizer

**Red Bean Soup**  
salsa, sour cream 9

## Entrées

**Pan Seared Swordfish**  
stewed lima beans, tomatoes, kale,  
beet & pistachio purée 18

## **Buttermilk Fried Catfish Sandwich**

lettuce, tomato, Cajun tartar sauce,  
toasted benne seed bun 13

## Lunch Express

**Grilled Flank Steak**  
Yukon Gold mashed potatoes,  
sautéed broccoli, chimichurri 14

## Dessert

**Key Lime Tart**  
pecan sandy crust, berry coulis, whipped cream 9

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## MAIN COURSES



### SHRIMP & GRITS

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

### GRILLED 10oz RIBEYE

Allen Brothers Prime Steak, broccoli & parmesan, Madeira sauce, caramelized blue cheese butter  
26

### GRILLED LOCAL TROUT

Carolina Gold rice, bok choy, shitake mushrooms, benne seed, 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

### SHRIMP

#### NOODLE BOWL

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

### LUNCH EXPRESS

today's featured entrée served with choice of soup or house salad, coffee or iced tea  
14

### SIDES

5



#### Side Salad

Geechie Boy Yellow Grits  
Cole Slaw  
Fresh Fruit  
Crispy Potatoes  
Braised Collard Greens

### SOUP



### BUTTERNUT SQUASH BISQUE

pecan crumble, local crème fraîche  
9

### SALADS & APPETIZERS



### STEAMED CLAMS

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

### HOUSE SMOKED SALMON

petit arugula & cucumber salad, horseradish cream, grilled rye bread  
12

### GRASS FED BEEF CARPACCIO\*

thinly sliced raw beef, capers, Parmesan cheese, grilled baguette  
14

### 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 & APPLE SALAD

blue cheese, country ham, spiced pecans, white balsamic vinaigrette  
16

### HOUSE SALAD

baby lettuces, shaved root vegetables, toasted pumpkin seeds, pickled fennel, choice of buttermilk ranch, red wine Dijon, balsamic, lemon shallot or soy vinaigrette  
9

### EXECUTIVE CHEF

Russ Moore

### GENERAL MANAGER

Peter Pierce

### SIGNATURE COCKTAILS

12



#### CIDER MULE

vodka, apple cider, lemon, Blenheim's ginger ale

#### SANGUINELLO COCKTAIL

tequila, blood orange, lime, cinnamon simple syrup

#### PLANTER'S PUNCH

dark rum, lime, sugar, bitters, nutmeg

#### WHISKEY SOUR

branded cherry juice, lemon & lime, simple syrup, egg white

#### AVIATION COCKTAIL

Bristow gin, Luxardo, crème de violette, lemon

#### FRONT PORCH THYME

High Noon grapefruit vodka, lemonade iced tea, Jack Rudy tonic

#### THE BARN RAISER

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

#### RYE WIRE

Rittenhouse rye, High Wire amaro, Aperol, lemon

#### RED HARBOR RUM OLD FASHIONED

orange bitters, orange peel, brandied cherry

### SANDWICHES

choice of side, pickle spear



#### FRIED OYSTER

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  
12

### GRASS FED BEEF HAMBURGER\*

bibb lettuce, tomato, red onion, toasted benne seed bun  
14  
add Heritage Farm bacon, cheddar, fontina or pimento cheese  
\$1.00 each

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# Gluten Free Menu

## MAIN COURSES



### SHRIMP & GRITS

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18

### FRIED CHICKEN LIVERS

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

### PICNIC PLATE

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

### SOUTHERN MEDLEY

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



### LUNCH EXPRESS

today's featured entrée served with choice of soup or house salad, coffee or iced tea  
14

### SIDES

5



Side Salad  
Geechie Boy Yellow Grits  
Cole Slaw  
Fresh Fruit  
Crispy Potatoes  
Braised Collard Greens

### SOUP



### BUTTERNUT SQUASH BISQUE

local crème fraîche  
9

### SALADS & APPETIZERS



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14

### HOUSE SMOKED SALMON

petit arugula & cucumber salad, horseradish cream  
12

### GRASS FED BEEF CARPACCIO\*

thinly sliced raw beef, capers, Parmesan cheese  
14

### GRILLED

### SALMON SALAD\*

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

### JUMBO LUMP CRAB SALAD

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

### GRILLED CHICKEN & APPLE SALAD

blue cheese, country ham, spiced pecans, white balsamic vinaigrette  
16

### HOUSE SALAD

baby lettuces, shaved root vegetables, toasted pumpkin seeds, pickled fennel, choice of buttermilk ranch, red wine Dijon, balsamic, lemon shallot or soy vinaigrette  
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Russ Moore

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dark rum, lime, sugar, bitters, nutmeg

### WHISKEY SOUR

brandied cherry juice, lemon & lime, simple syrup, egg white

### AVIATION COCKTAIL

Bristow gin, Luxardo, crème de violette, lemon

### FRONT PORCH THYME

High Noon grapefruit vodka, lemonade iced tea, Jack Rudy tonic

### THE BARN RAISER

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

### RYE WIRE

Rittenhouse rye, High Wire amaro, Aperol, lemon

### RED HARBOR RUM OLD FASHIONED

orange bitters, orange peel, brandied cherry

### STACKS

choice of side, pickle spear



### GRILLED VEGETABLE

eggplant & tomato, green olive tapenade, fontina cheese  
12  
with prosciutto  
15

### HOUSE CURED CORNED BEEF REUBEN

fontina cheese, sauerkraut, whole grain mustard, special sauce  
12

### GRASS FED BEEF HAMBURGER\*

bibb lettuce, tomato, red onion,  
14  
add Heritage Farm bacon, cheddar, fontina or pimento cheese  
\$1.00 each

## GLUTEN FREE MENU

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