

## SOUPS



### SEA ISLAND RED PEA SOUP

Heritage Farm bacon,  
green onions  
9

### OYSTER STEW

Carolina Gold rice middlins,  
smoked neck bone, green onions  
16

## SALADS & APPETIZERS



### STEAMED CLAMS

Clammer Dave's clams,  
parsley, roasted garlic cream,  
grilled baguette  
16

### SMOKED SALMON TOAST

petit arugula & cucumber salad,  
fromage frais, everything spice  
14

### CHILLED CRAB SALAD

sliced tomato, avocado,  
citrus, tarragon dressing  
16

### BABY LETTUCE SALAD

heirloom cherry tomatoes,  
pickled fennel, sunflower seeds,  
Champagne vinaigrette  
10

### STRAWBERRY SALAD

Split Creek Farm feta, chickpeas,  
sweet peppers, whipped tahini  
12

### BEET & PISTACHIO SALAD

arugula, blue cheese,  
key lime vinaigrette  
12

### GRILLED FINGERLING SWEET POTATO

braised oxtail, guajillo mole,  
salsa verde, pepitas  
14

### COUNTRY HAM & CHEESE\*

Sea Island Jersey cheddar cheese  
butterbean salad, tomato vinaigrette  
14

## VEGETABLES

7



Potato of the Day  
Citrus Glazed Sweet Potatoes  
Broccoli & Parmesan  
Steamed Asparagus  
Geechie Boy Yellow Grits  
Carolina Gold Rice  
Sautéed Local Kale  
Carrot Coconut Custard

## MAIN COURSES



### LOCAL FLOUNDER

Carolina Gold rice, bok choy,  
sugar snap peas, benne seed  
White miso butter  
36

### SHRIMP & GRITS

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

### NEW BEDFORD SCALLOPS\*

white barley, oyster mushrooms,  
asparagus, celery root cream  
32

### BBQ TUNA\*

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

### DUCK BREAST

carrot coconut custard  
spring pea & peanut gremolata,  
honey thyme reduction  
32

### NEW ZEALAND LAMB RACK\*

green beans, pearl onions,  
sweet pepper relish,  
rosemary reduction  
38

### HERITAGE FARM PORK CHOP

crispy confit potatoes,  
cabbage, caramelized onions,  
blackberry mostarda  
32

### VEGETABLE PLATE

a variety of the best vegetables  
28



## ALLEN BROTHERS PRIME STEAKS



### 16 OZ NEW YORK STRIP

brown butter steak sauce  
48

### 8 OZ FILET

grilled steak tomato,  
green peppercorn sauce  
42

## SIGNATURE COCKTAILS

12



### BLACKBERRY MULE

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

### LAVENDER GIN COLLINS

lavender simple syrup,  
lemon, soda water

### SPICY STRAWBERRY BASIL SMASH

Bedlam vodka, strawberries, basil,  
Killer Bee honey

### THE BARN RAISER

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

### FRONT PORCH THYME

grapefruit vodka, lemonade,  
iced tea, Jack Rudy tonic

### SNOB HOUSE PUNCH

dark rum, brandy, pomegranate,  
lemon, bitters, black tea

### HIBISCUS PINEAPPLE COCKTAIL

tequila, pineapple shrub,  
cilantro, lime

### RYE WIRE

Rittenhouse rye,  
High Wire amaro, Aperol, lemon

### EAST BAY DAIQUIRI

Red Harbor rum, lime, sugar

## 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

### GRILLED CAROLINA QUAIL

dirty rice stuffing, local kale,  
sorghum glaze  
16

### GRASS FED BEEF CARPACCIO\*

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

### CHARCUTERIE PLATE

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

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.

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