

SOUPS



CHILLED GAZPACHO

tomato, cucumber,
bell pepper
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

HOUSE SMOKED SALMON*

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

CHILLED CRAB SALAD

sliced tomato, avocado, citrus,
lemon shallot vinaigrette
16

BABY LETTUCE SALAD

heirloom cherry tomatoes,
pickled fennel, sunflower seeds,
Champagne vinaigrette
9

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

HAM & CHEESE CRÊPE

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



EAST COAST HALIBUT

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, bbq jus
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, ginger beer

LAVENDER GIN COLLINS

lavender simple syrup,
lemon, soda water

CATHEAD BLUES

Cathead honeysuckle vodka,
local blueberries, lemonade

THE BARN RAISER

honey-infused bourbon,
ginger beer, orange bitters

FRONT PORCH THYME

grapefruit vodka, lemonade,
iced tea, Jack Rudy tonic

SNOB HOUSE PUNCH

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

SPICY WATERMELON

MARGARITA

jalapeño infused tequila,
watermelon, 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.

GLUTEN FREE

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