

## SOUPS



### BUTTERNUT SQUASH BISQUE

pecan crumble, local crème fraîche  
7

### OKRA STEW

shrimp, oysters,  
tomato hock broth,  
rice middlings  
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

### CORN FRITTER

shrimp salad, pickled sweet peppers,  
crème fraîche  
14

### HAM & CHEESE CRÊPE

Sea Island Jersey cheddar cheese,  
Carolina peach salad  
16

### JUMBO LUMP CRAB SALAD

cherry tomatoes, avocado,  
black-eyed pea vinaigrette  
16

### CANTALOUPE SALAD

Johnston County country ham,  
spiced pecans, blue cheese,  
local honey  
12

### BEET & PISTACHIO SALAD

arugula, goat cheese,  
key lime vinaigrette  
12

### BABY LETTUCE SALAD

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

## VEGETABLES

7



Potato of the Day  
Grilled Okra  
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\*

stewed yellow squash,  
grilled okra, bbq jus  
34

### BBQ TUNA\*

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

### DUCK BREAST\*

carrot coconut custard,  
asparagus, peanut gremolata,  
honey thyme reduction  
32

### NEW ZEALAND LAMB RACK\*

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

### HERITAGE FARM PORK CHOP\*

crushed fingerling potatoes,  
cabbage, caramelized onions,  
blackberry mostarda  
32

### VEGETABLE PLATE

a variety of the best vegetables  
28



## ALLEN BROTHERS PRIME STEAKS

### 14 OZ DRY AGED NEW YORK STRIP\*

brown butter steak sauce  
54

### 8 OZ FILET\*

grilled steak tomato,  
green peppercorn sauce  
42

## SIGNATURE COCKTAILS

12



### BLACKBERRY MULE

vodka, local blackberries, lemon,  
mint, ginger beer

### CUCUMBER GIN COLLINS

cucumber infused Bristow gin,  
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

### GRILLED CAROLINA QUAIL

dirty rice stuffing, local kale,  
sorghum Q  
16

### 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

### 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 MENU

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