

## SOUP



### BUTTERNUT SQUASH BISQUE

pecan crumble, local crème fraîche  
cup 7 bowl 8

## 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, toasted sourdough  
14

### BUTTERMILK FRIED OYSTERS

jalapeño corn tartar, pickled watermelon rind  
14

### GRASS FED BEEF CARPACCIO\*

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

## SALADS



### GRILLED SALMON SALAD\*

arugula, couscous, feta cheese, toasted pine nuts, dried fruit, lemon shallot vinaigrette  
18

### JUMBO LUMP CRAB SALAD

heirloom tomato salad, avocado toast, black-eyed pea vinaigrette  
19

### GRILLED CHICKEN & CANTALOUPE SALAD

blue cheese, spiced pecans, Johnston County country ham, Champagne honey vinaigrette  
16

### HOUSE SALAD

heirloom cherry tomatoes, pickled fennel, sunflower seeds, choice of buttermilk ranch, red wine Dijon, balsamic, lemon shallot or soy vinaigrette  
9

## MAIN COURSES



### SHRIMP & GRITS

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

### STEAK FRITES\*

Allen Brothers Prime ribeye, crispy potato wedges, horseradish cream  
26

### GRILLED CAROLINA TROUT

Carolina Gold rice, bok choy, sugar snap peas, benne seed, white miso butter  
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, goat cheese croutons, balsamic vinaigrette  
16

### BLACKENED CAROLINA CATFISH

rice middlings, okra, tomato hock broth  
18

## LUNCH EXPRESS



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

## SIDES

5

Side House Salad  
Cole Slaw  
Fresh Fruit  
Crispy Potato Wedges  
Steamed Asparagus  
Geechie Boy Yellow Grits

## 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

## SANDWICHES

choice of side & pickle spear



### GRILLED CHEESE & TOMATO SANDWICH

fontina cheese, pesto, sourdough bread  
12

### HERITAGE FARM PULLED PORK SANDWICH

southern slaw, sorghum Q, toasted benne seed bun  
12

### HOUSE CURED CORNED BEEF REUBEN

fontina cheese, sauerkraut, whole grain mustard, special sauce, grilled rye bread  
12

### GRASS FED BEEF HAMBURGER\*

Kurios Farm bibb lettuce, tomato, red onion, toasted benne seed bun  
12.50  
add Heritage Farm bacon, cheddar, fontina or pimento cheese  
\$1.00 each

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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