

APPETIZERS



CARROT BISQUE

guajillo chili, local crème
7

STEAMED CLAMS

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

HOUSE SMOKED SALMON*

arugula & cucumber salad,
dill, rye croutons
14

RICOTTA CHEESE TOAST

strawberries, shaved fennel,
grilled multigrain bread
9

TUNA TARTARE*

tomato, field pea vinaigrette,
soft boiled egg, potato chips
16

BBQ SHRIMP

charred lemon, celery root purée,
grilled baguette
16

SWEET POTATO TAMALES

oxtail, apricot mole, avocado,
toasted benne seed
14

EGGPLANT CAPONATA

baked burrata cheese, olive oil
13

VERTICAL ROOTS GEM LETTUCE SALAD

roasted beets, toasted walnuts,
Caesar dressing
12

BABY LETTUCE SALAD

cherry tomatoes, cucumbers,
pickled fennel, sunflower seeds,
Champagne vinaigrette
8

VEGETABLES

7



Grilled Okra
Potato of the Day
Sautéed Local Kale
Steamed Asparagus
Yellow Squash Custard
Geechie Boy Yellow Grits
Carolina Gold Dirty Rice
Baked Sea Island Red Peas

MAIN COURSES



LOCAL FLOUNDER

Carolina Gold brown rice,
Mepkin Abbey oyster mushrooms,
spring peas, white miso butter
36

SHRIMP & GRITS

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

NEW BEDFORD SCALLOPS*

local kale, country ham,
sweet corn coulis
34

BBQ TUNA*

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

DUCK BREAST*

yellow squash custard,
steamed asparagus,
peanut gremolata
32

NEW ZEALAND LAMB RACK*

green beans, sweet pepper relish,
onion confit, rosemary reduction
44

HERITAGE FARM PORK DUO*

carved tenderloin & grilled rib,
Sea Island red peas, grilled okra,
citrus hickory glaze
32

VEGETABLE PLATE

a variety of the best vegetables
28



ALLEN BROTHERS PRIME STEAKS

16 OZ GRILLED RIBEYE*

green garlic compound butter
48

8 OZ GRILLED FILET*

herb goat cheese,
red onion jam
46

COCKTAILS 12



BLACKBERRY MULE

vodka, blackberries, lemon,
mint, ginger beer

GIN BLOSSOM

gin, blood orange, lemon,
lime, agave

FRONT PORCH THYME

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

DEW DROP

Red Harbor rum, limoncello,
fresh mint, rhubarb bitters

SLIGHTLY ALTERED

tequila blanco, honey, lime

WORD OF MOUTH

mezcal, green Chartreuse,
Luxardo, lime

THE BARN RAISER

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

HONEYSUCKLE SPRITZ

honeysuckle vodka, cucumbers,
lime, sparkling wine

SNOB HOUSE PUNCH

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

MEDIUM PLATES



Chef suggests pairing with an
appetizer & dessert or enjoying
as a shared dish

GRILLED CAROLINA QUAIL

dirty rice stuffing, local kale,
sorghum glaze
16

CHEESE PLATE

assortment of fine cheeses,
nuts, dried fruit,
grilled baguette
15

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

APPETIZERS



CARROT BISQUE

guajillo chili, local crème
7

STEAMED CLAMS

Clammer Dave's clams,
white wine garlic cream,
parsley
16

HOUSE SMOKED SALMON*

arugula & cucumber salad,
dill, lemon shallot vinaigrette
14

TUNA TARTARE*

tomato, field pea vinaigrette,
soft boiled egg
16

SWEET POTATO TAMALE

oxtail, apricot mole, avocado,
toasted benne seed
14

EGGPLANT CAPONATA

baked burrata cheese, olive oil
13

VERTICAL ROOTS GEM LETTUCE SALAD

roasted beets, toasted walnuts,
Caesar dressing
12

STRAWBERRIES & RICOTTA CHEESE

shaved fennel salad
9

BABY LETTUCE SALAD

cherry tomatoes, cucumbers,
pickled fennel, sunflower seeds,
Champagne vinaigrette
8

VEGETABLES

7



Grilled Okra

Potato of the Day

Sautéed Local Kale

Steamed Asparagus

Yellow Squash Custard

Geechie Boy Yellow Grits

Carolina Gold Dirty Rice

Baked Sea Island Red Peas

MAIN COURSES



LOCAL FLOUNDER

Carolina Gold brown rice,
Mepkin Abbey oyster mushrooms,
spring peas, white miso butter
36

SHRIMP & GRITS

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

NEW BEDFORD SCALLOPS*

local kale, country ham,
sweet corn coulis
34

BBQ TUNA*

topped with grilled shrimp,
green onions, country ham butter,
mustard Q
34

DUCK BREAST*

yellow squash custard,
steamed asparagus,
peanut gremolata
32

NEW ZEALAND LAMB RACK*

green beans, sweet pepper relish,
onion confit, rosemary reduction
44

HERITAGE FARM

PORK DUO*

carved tenderloin & grilled rib,
Sea Island red peas, grilled okra,
citrus hickory glaze
32

VEGETABLE PLATE

a variety of the best vegetables
28



ALLEN BROTHERS PRIME STEAKS

16 OZ GRILLED RIBEYE*

green garlic compound butter
48

8 OZ GRILLED FILET*

herb goat cheese,
red onion jam
46

COCKTAILS 12



BLACKBERRY MULE

vodka, blackberries, lemon,
mint, ginger beer

GIN BLOSSOM

gin, blood orange, lemon,
lime, agave

FRONT PORCH THYME

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

DEW DROP

Red Harbor rum, limoncello,
fresh mint, rhubarb bitters

SLIGHTLY ALTERED

tequila blanco, honey, lime

WORD OF MOUTH

mezcal, green Chartreuse,
Luxardo, lime

THE BARN RAISER

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

HONEYSUCKLE SPRITZ

honeysuckle vodka, cucumbers,
lime, sparkling wine

SNOB HOUSE PUNCH

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

MEDIUM PLATES



Chef suggests pairing with an
appetizer & dessert or enjoying
as a shared dish

GRILLED CAROLINA QUAIL

dirty rice stuffing, local kale,
sorghum glaze
16

CHEESE PLATE

assortment of fine cheeses,
nuts, dried fruit
15

GRASS FED BEEF CARPACCIO*

thinly sliced raw beef,
capers, grated Parmesan
14

CHARCUTERIE PLATE

country pâté, chicken liver mousse,
pork rillettes, pickled vegetables,
traditional accompaniments
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.