

SOUP



CARROT BISQUE

guajillo chili, local crème
cup 7 bowl 8

APPETIZERS



RICOTTA CHEESE TOAST

strawberries, shaved fennel,
grilled multigrain bread
9

STEAMED CLAMS

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

HOUSE SMOKED SALMON*

arugula & cucumber salad,
dill, rye croutons
14

BUTTERMILK FRIED OYSTERS

jalapeño corn tartar,
pickled okra
16

GRASS FED BEEF CARPACCIO*

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

BBQ SHRIMP

charred lemon, celery root purée,
grilled baguette
16

SALADS



GRILLED SALMON SALAD*

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

CAROLINA GOLD BROWN RICE BOWL*

tuna tartare, tomato,
avocado, local farm egg,
field pea vinaigrette
18

GRILLED CHICKEN SALAD

Vertical Roots gem lettuce,
beets, toasted walnuts,
Caesar dressing
16

HOUSE SALAD

cherry tomatoes, cucumbers,
pickled fennel, sunflower seeds,
choice of balsamic vinaigrette,
lemon shallot vinaigrette,
green peppercorn ranch
8

MAIN COURSES



LUNCH EXPRESS

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

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
24

FRIED CAROLINA TROUT

heirloom cherry tomato salad,
onion confit, steamed asparagus
18

PICNIC PLATE*

petite salad, country pâté,
pimento cheese toast,
local farm egg,
house pickled vegetables
14

SOUTHERN MEDLEY

grilled chicken breast,
zucchini, eggplant, tomatoes,
basil pesto, goat cheese croutons,
balsamic vinaigrette
16

GRILLED CAROLINA QUAIL

dirty rice stuffing, local kale,
sorghum glaze
16

FRIED CHICKEN LIVERS

Geechie Boy yellow grits,
caramelized onion jus,
sweet pepper relish
14



SIDES

5

Cole Slaw
Fresh Fruit

Sautéed Local Kale

Steamed Asparagus

Crispy Potato Wedges

Geechie Boy Yellow Grits

Carolina Gold Dirty Rice

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

SANDWICHES

choice of side & pickle spear



SEA ISLAND BEEF SLIDERS*
cheddar cheese, special sauce,
bread & butter pickle
12

SWORDFISH CLUB

Heritage Farm bacon,
Kurios Farm Bibb lettuce,
tomato, pesto mayo,
toasted benne seed bun
18

**HOUSE CURED
CORNED BEEF REUBEN**
fontina cheese, sauerkraut,
whole grain mustard, special sauce,
grilled rye bread
12

GRASS FED BEEF BURGER*
Kurios Farm Bibb lettuce, tomato,
red onion, Dijonaise,
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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white wine garlic cream, parsley
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HOUSE SMOKED SALMON*

arugula & cucumber salad, dill
14

STRAWBERRIES & RICOTTA CHEESE

shaved fennel salad
9

GRASS FED BEEF CARPACCIO*

thinly sliced raw beef,
capers, grated Parmesan
14

SALADS



GRILLED SALMON SALAD*

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

CAROLINA GOLD BROWN RICE BOWL*

tuna tartare, tomato,
avocado, local farm egg,
field pea vinaigrette
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Vertical Roots gem lettuce,
beets, toasted walnuts,
Caesar dressing
16

HOUSE SALAD

cherry tomatoes, cucumbers,
pickled fennel, sunflower seeds,
choice of balsamic vinaigrette,
lemon shallot vinaigrette,
green peppercorn ranch
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EXECUTIVE CHEF

Russ Moore

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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

STACKS

choice of side & pickle spear



SWORDFISH CLUB

Heritage Farm bacon,
Kurios Farm Bibb lettuce,
tomato, pesto mayo
18

HOUSE CURED CORNER BEEF

fontina cheese, sauerkraut,
whole grain mustard,
special sauce
12

GRASS FED BEEF BURGER*

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add Heritage Farm bacon,
cheddar, fontina or pimento cheese
1.00 each

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