

SOUP



BUTTERNUT SQUASH BISQUE

pecan crumble, crème fraîche
cup 8 bowl 10

APPETIZERS



CAULIFLOWER GRATIN

local arugula, oyster mushrooms,
warm bacon vinaigrette
12

STEAMED CLAMS

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

HOUSE SMOKED SALMON*

everything spice, horseradish cream,
rye toast
14

OYSTER STEW

butter beans, tomato hock broth
16

GRASS FED BEEF CARPACCIO*

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

BBQ SHRIMP

charred lemon, celery root purée,
grilled baguette
14

SALADS



GRILLED SALMON SALAD*

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

CAROLINA GOLD RICE BOWL*

seared rare tuna, cherry tomato,
avocado, local farm egg, peanuts,
carrot-ginger purée
18

GRILLED CHICKEN & APPLE SALAD

Vertical Roots gem lettuce,
blue cheese, toasted pistachios,
dried cranberries, local honey
16

HOUSE SALAD

cherry tomatoes, cucumbers,
pickled fennel, sunflower seeds,
choice of balsamic vinaigrette,
lemon shallot vinaigrette,
green peppercorn ranch
9

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 fingerling potatoes,
marinated feta
24

FRIED CAROLINA TROUT

heirloom cherry tomato salad,
onion confit, green beans
18

PICNIC PLATE*

petite salad, country ham,
pimento cheese toast,
soft boiled 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

Fresh Fruit

Collard Greens

Broccoli & Parmesan

Geechie Boy Yellow Grits

Carolina Gold Dirty Rice

Crispy Fingerling Potatoes

COCKTAILS 12



APPLE CIDER MULE

vodka, apple cider, lemon,
Blenheim's ginger ale

GREEN GARDENS

Hat Trick gin, lemon,
matcha tea syrup

THE ELIXIR

High Wire amaro, Aperol,
orange, grapefruit bitters

THE BARN RAISER

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

UN BESO

tequila reposado, Aperol, orgeat,
lemon, orange bitters

WORD OF MOUTH

mezcal, green Chartreuse,
Luxardo, lime

CAMPFIRE SLING

Old Overholt rye whiskey,
pure maple, orange,
chocolate bitters

BY THE FIRE

bourbon, apple cider,
brown sugar simple syrup, Peychaud's
bitters

SNOB HOUSE PUNCH

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

SANDWICHES

served with cole slaw & 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, Dijonnaise,
toasted benne seed bun
14
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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capers, grated Parmesan
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lemon shallot vinaigrette
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STACKS

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