

DINNER MENU

FIRST

PULL-APART ROLLS

made in house; served with local sugar cane butter \$5

STARTERS

OYSTERS

cucumber sake lime mignonette

MP

CHILLED SHRIMP

fresh lemon, cocktail sauce \$27

HUMMUS TRIO

roasted garlic, carrot sriracha, edamame, fresh and pickled vegetables, toasted pita \$18

CRAB CAKE

southern chow chow relish, tabasco aioli \$22

DEVILED EGGS

pickled mustard seeds, chicharron \$14

SALADS

Add: chicken +6, salmon +12, shrimp +12, steak +14

CAESAR

romaine hearts, cornbread croutons, aged parmesan, caesar dressing \$16

BEETS & BURRATA

roasted carrots, mint from the garden, pomegranate vinaigrette \$18

LITTLE GEM SALAD

fresh citrus, ricotta salata, hazelnuts, herb vinaigrette

\$17

HANDHELDS

Served with fries or side salad

SMASHBURGER

aged white cheddar, comeback sauce, onion jam, pickle \$22

FRENCH DIP

housemade baguette, shaved beef, onion, gruyere, roasted mushrooms, truffle aioli, jus \$28

CRISPY FISH SANDWICH

cornmeal crusted snapper, fennel apple slaw, brioche bun \$20

COASTAL

SALMON

roasted marble potatoes, kale, lemon vinaigrette \$36

MARKET FISH

heirloom tomato relish, arugula, carolina gold rice \$42

SCALLOPS

sweet corn and bell pepper succotash, smoked bacon, chives \$39

SPECIALTIES

BUCATINI CARBONARA

guanciale, pecorino cream, nested egg \$28

SMOKED SHORT RIB

braised, sorghum glaze, potatoes, pickled mustard seeds \$52

180Z RIBEYE

hand cut fries, truffle mayo \$68

ROASTED HALF CHICKEN

local squash, sherry jus, mashed potatoes \$28

LOCAL MUSHROOM PASTA

housemade creste de gallo, arrabbiata, english peas \$26

80Z TENDERLOIN

mashed potatoes, wild mushrooms \$62

SIDES

\$6

SEASONAL VEGETABLES | GLAZED PEAS & CARROTS
FRENCH FRIES | MASHED POTATOES