



TWIN VIEW

# DINNER MENU

## FIRST

### PULL-APART ROLLS

*made in house; served with local sugar cane butter*

\$5

## STARTERS

### OYSTERS

*cucumber sake lime mignonette,  
yuzu kosho aioli*

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### CHILLED SHRIMP

*fresh lemon, cocktail sauce*

\$27

### DEVEILED EGGS

*pickled mustard seeds, chicharron*

\$14

### HUMMUS TRIO

*roasted garlic, carrot sriracha, edamame,  
fresh and pickled vegetables, toasted pita*

\$18

### CRAB CAKE

*southern chow chow relish, tabasco aioli*

\$22

### BERSHIRE PORK BELLY

*heirloom pimento grits, cola glaze, charred tomato*

\$18

## 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

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## HANDHELDS

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*Served with fries or side salad*

### SMASHBURGER

*aged white cheddar, comeback sauce,  
onion jam, pickle*

\$22

### CRISPY FISH SANDWICH

*cornmeal crusted snapper,  
fennel apple slaw, brioche bun*

\$26

### FRENCH DIP

*housemade baguette, onion,  
gruyere, mushrooms, truffle aioli, jus*

\$28

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## COASTAL

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### SALMON

*roasted marble potatoes, kale,  
lemon vinaigrette*

\$36

### MARKET FISH

*heirloom tomato relish, arugula,  
carolina gold rice*

\$42

### BOUILLABAISE

*scallops, shrimp, fresh fish, charred  
tomato broth, grilled sourdough*

\$39

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## SPECIALTIES

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### BUCATINI CARBONARA

*guanciale, pecorino cream, nested egg*

\$28

### SMOKED SHORT RIB

*braised, molasses glaze, potatoes,  
pickled mustard seeds*

\$52

### 14OZ NY STRIP

*hoppin jons, red eye gravy,  
spring onions*

\$58

### 18OZ RIBEYE

*french fries, truffle mayo*

\$85

### ROASTED HALF CHICKEN

*local squash, sherry jus, mashed potatoes*

\$28

### LOCAL MUSHROOM PASTA

*housemade creste di gallo,  
spicy tomato sauce, english peas*

\$32

### 8OZ TENDERLOIN

*mashed potatoes, wild mushrooms*

\$62

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## SIDES

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\$6

SEASONAL VEGETABLES | GLAZED PEAS & CARROTS

FRENCH FRIES | MASHED POTATOES | BROCCOLINI

*For your convenience, a 20% gratuity has been added to your final bill | Split checks are limited to a maximum of four payments*

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## KIDS MENU

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*served with fruit, fries and kids beverage*

GRILLED CHEESE

BUTTER NOODLES

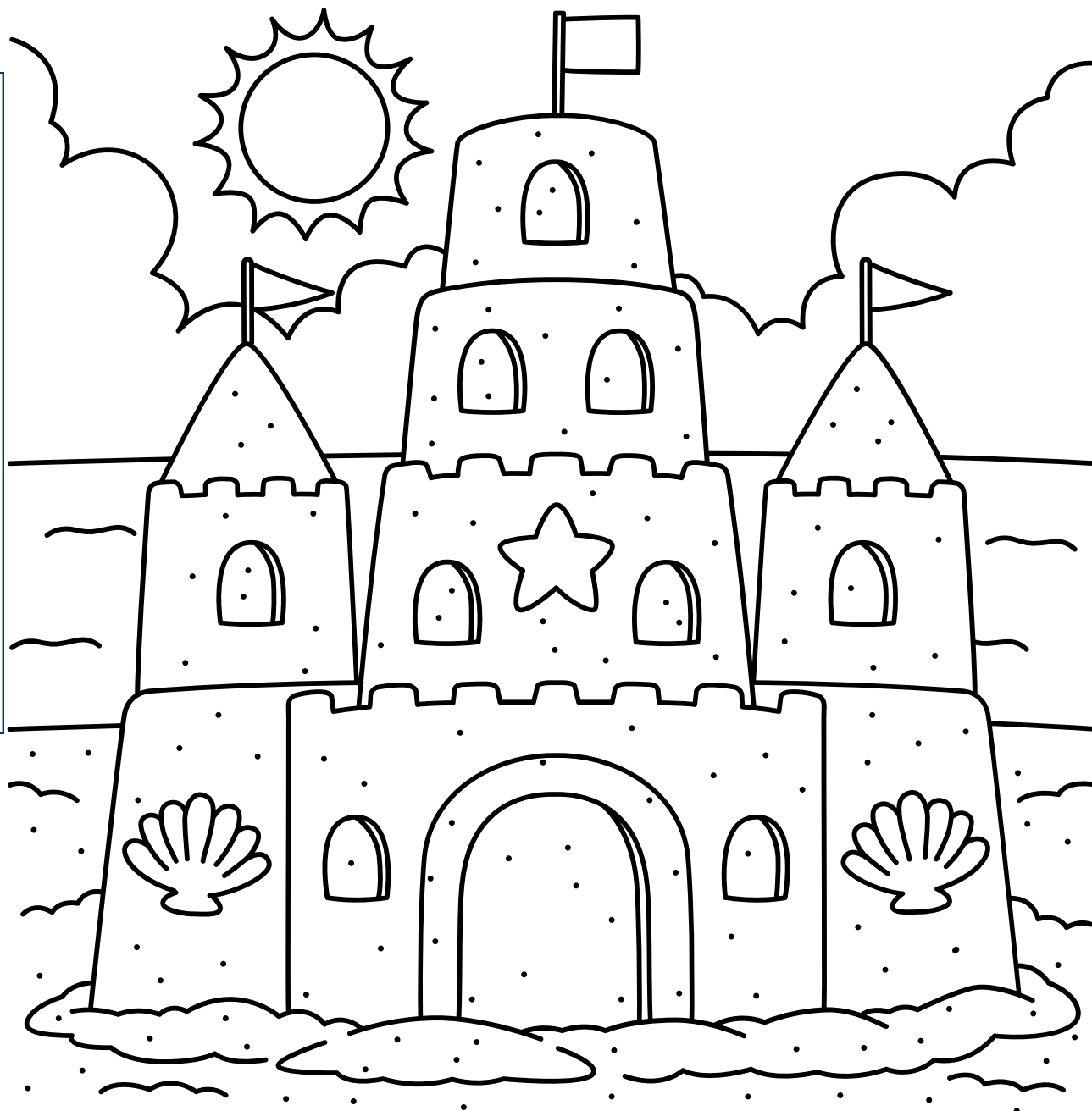
\$10

CHEESEBURGER

CHICKEN TENDERS

MAC & CHEESE

\$14



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