

DINNER | OCTOBER 4, 2025

Small Plates

BUTTERNUT SQUASH BISQUE
pecan crumble, crème fraîche | 10

CHARLESTON CREAM OF CRAB SOUP
sherry, mace, chives | 12

WHIPPED RICOTTA & LOCAL HONEY
strawberries, baby arugula, grilled baguette | 18

SC FRIED GREEN TOMATOES
pimento cheese, pickled okra, warm bacon vinaigrette | 16

NORTH CAROLINA APPLE SALAD
baby lettuce, toasted walnuts, blue cheese, pickled celery, local honey | 17

STEAMED LOCAL CLAMS
clammer dave clams, garlic cream, parsley, grilled baguette | 19

CAROLINA BBQ SHRIMP
celery root cream, bbq butter, grilled baguette | 18

GRASS FED BEEF CARPACCIO*
thinly sliced raw beef, red wine dijon, parmesan cheese, grilled baguette | 19

CHARCUTERIE PLATE
country pâté, pork rillettes, chicken liver mousse, pickled vegetables, grilled baguette | 21



Mains

SHRIMP & GRITS
house sausage, country ham, tomatoes, green onions, garlic, marsh hen mill grits | 34

BBQ TUNA*
topped with fried oysters, country ham butter, green onions, mustard q | 38

PAN SEARED NEW BEDFORD SCALLOPS
carolina gold rice, curly kale, corn, red miso, toasted benne seed | 44

PAN ROASTED EAST COAST HALIBUT
corn, poblano, & potato stew, crispy okra | 46

GRILLED CHERRY POINT SWORDFISH
roasted fingerling potatoes, local oyster mushroom & tomato gremolata, parsnip purée | 44

GRILLED HERITAGE FARM PORK CHOP*
caramelized blue cheese bread pudding, wilted greens, sorghum mustard glaze | 38

ROASTED DUCK BREAST*
cannellini bean purée, crispy brussels sprouts, a l'orange gastrique | 38

NEW ZEALAND LAMB RACK*
muhammara, marinated feta, green beans, rosemary reduction | 52

GRILLED 8oz BEEF TENDERLOIN*
herbed goat cheese, red onion jam | 57

GRILLED 14oz PRIME NEW YORK STRIP*
cowboy butter, caramelized onion jus | 65

Sides | 10

MARSH HEN MILL GRITS | CRISPY BRUSSELS SPROUTS | BROCCOLI & PARMESAN
MASHED RED SKIN POTATOES | BRAISED COLLARD GREENS | CHARRED SHISHITO PEPPERS

RUSS MOORE
EXECUTIVE CHEF

ALLISON CAREY
GENERAL MANAGER

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness
PLEASE ALERT YOUR SERVER TO ALL ALLERGIES