

DINNER | AUGUST 31, 2026

Small Plates

- CHARLESTON CREAM OF CRAB SOUP

sherry, mace, chives | 12
- BUTTERNUT SQUASH BISQUE

pecan crumble, crème fraîche | 12
- WHIPPED RICOTTA & LOCAL HONEY

local cantaloupe, marcona almonds, baby arugula, grilled baguette | 19
- GHOST GROW BABY LETTUCE SALAD

poached local pear, blue cheese, spiced pecans, champagne vinaigrette | 17
- GREEN HEART PROJECT STUFFED GARDEN PEPPERS

tasso ham, fontina cheese, romesco sauce | 18

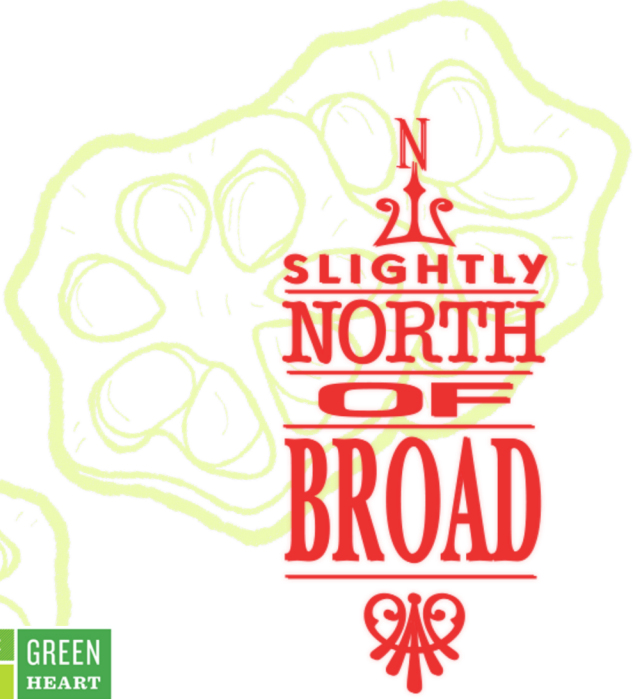
proceeds to support the green heart project's back to school fundraiser
- STEAMED LOCAL CLAMS

clammer dave clams, garlic cream, parsley, grilled baguette | 21
- 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 | 35
- BBQ TUNA*

topped with cornmeal fried oysters, country ham butter, green onions, mustard q | 39
- PAN SEARED NEW BEDFORD SCALLOPS

carolina gold rice, bok choy, corn, red miso, toasted benne seeds | 46
- PAN ROASTED EAST COAST HALIBUT

crispy fingerling potatoes, carrot ginger coulis, local green pea compound butter | 45
- GRILLED CHERRY POINT SWORDFISH

jasmine rice, house kimchi, mushroom broth, pickled cucumber | 45
- GRILLED HERITAGE FARM PORK CHOP*

caramelized blue cheese bread pudding, lacinato kale, sorghum mustard glaze | 39
- PAN ROASTED DUCK BREAST*

duck leg confit, french lentils, a l'orange gastrique | 43
- NEW ZEALAND LAMB RACK*

muhammara, roasted cauliflower gratin, pearl onions, rosemary reduction | 54
- GRILLED ALLEN BROTHERS 8oz BEEF TENDERLOIN*

herbed goat cheese, red onion jam | 60
- GRILLED ALLEN BROTHERS 16oz PRIME RIBEYE*

truffle butter, caramelized onion jus | 68

Sides | 10

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

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