

# DINNER | FEBRUARY 25, 2026

## Small Plates

### BUTTERNUT SQUASH BISQUE

pecan crumble, crème fraîche | 10

### CHARLESTON CREAM OF CRAB SOUP

sherry, mace, chives | 12

### WHIPPED RICOTTA & LOCAL HONEY

black mission figs, baby arugula, grilled baguette | 18

### NORTH CAROLINA APPLE SALAD

parmesan cheese, toasted pine nuts, garlic bread crumbs, caesar dressing | 16

### FRIED GREEN TOMATOES

local arugula, pimento cheese, bacon jam | 18

### STEAMED LOCAL CLAMS

clammer dave clams, garlic cream, parsley, grilled baguette | 19

### CAROLINA BBQ SHRIMP

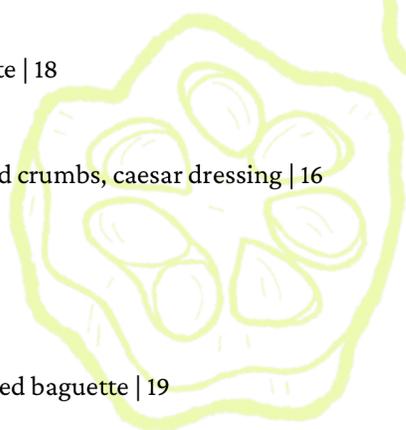
celery root cream, bbq butter, grilled baguette | 18

### 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, bok choy, corn, red miso, toasted benne seed | 44

### PAN ROASTED CAROLINA FLOUNDER

crispy fingerling potatoes & sunchokes, local spinach, tomato chutney, whole grain mustard butter | 44

### GRILLED CHERRY POINT SWORDFISH

stewed tomatoes & okra, carolina gold rice, pea tendrils | 43

### GRILLED HERITAGE FARM PORK CHOP\*

caramelized blue cheese bread pudding, wilted local greens, sorghum mustard glaze | 38

### PAN ROASTED DUCK BREAST\*

duck leg confit, french lentils, a l'orange gastrique | 42

### NEW ZEALAND LAMB RACK\*

muhammara, roasted cauliflower gratin, pearl onions, rosemary reduction | 52

### GRILLED 8oz BEEF TENDERLOIN\*

herbed goat cheese, red onion jam | 60

### GRILLED 14oz PRIME NEW YORK STRIP\*

truffle butter, caramelized onion jus | 68

## Sides | 10

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

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\*\*