

DINNER | APRIL 14, 2026

Small Plates

BUTTERNUT SQUASH BISQUE

pecan crumble, crème fraîche | 10

CHARLESTON CREAM OF CRAB SOUP

sherry, mace, chives | 12

WHIPPED RICOTTA CHEESE & LOCAL HONEY

ambrose farm strawberries, baby arugula, grilled baguette | 19

GHOST GROW BABY LETTUCE SALAD

granny smith apples, blue cheese, candied walnuts, grapes, champagne vinaigrette | 16

YELLOWFIN TUNA POKE*

avocado mash, toasted benne seed, brown butter crostini | 22

GRILLED AMERICAN LAMB SKEWERS

marinated feta, cucumber, chimichurri | 22

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

KEY LIME PIE

local strawberry sauce | 12

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 seed | 46

FRIED CAROLINA SOFTSHELL CRAB

french potato salad, heritage farm bacon vinaigrette | single 28 | double 56

GRILLED CHERRY POINT SWORDFISH

stewed squash carolina gold rice middlings, sundried tomato & hazelnut gremolata | 45

GRILLED HERITAGE FARM PORK CHOP*

caramelized blue cheese bread pudding, wilted local greens, 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