

# DINNER | JANUARY 8, 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

### CAROLINA APPLE SALAD

blue cheese, toasted walnuts, pickled celery, champagne vinaigrette | 16

### SPLIT CREEK FARM GOAT CHEESE RAVIOLI

charleston creole, crispy okra | 16

### 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 LOCAL WRECKFISH

roasted ambrose farm carrots, chimichurri, golden raisin gremolata | 45

### GRILLED CHERRY POINT SWORDFISH

curried lentils, roasted winter squash, tomato chutney | 44

### GRILLED HERITAGE FARM PORK CHOP\*

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

### ROASTED DUCK BREAST\*

roasted pumpkin custard, crispy brussels sprouts, a l'orange gastrique | 38

### NEW ZEALAND LAMB RACK\*

muhammara, marinated feta, green beans, rosemary reduction | 52

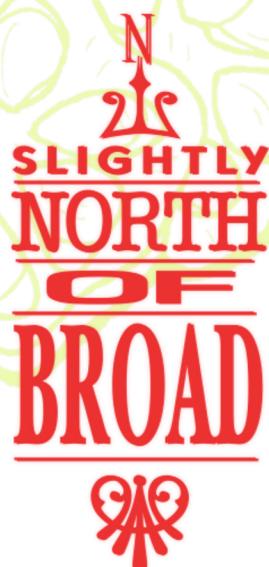
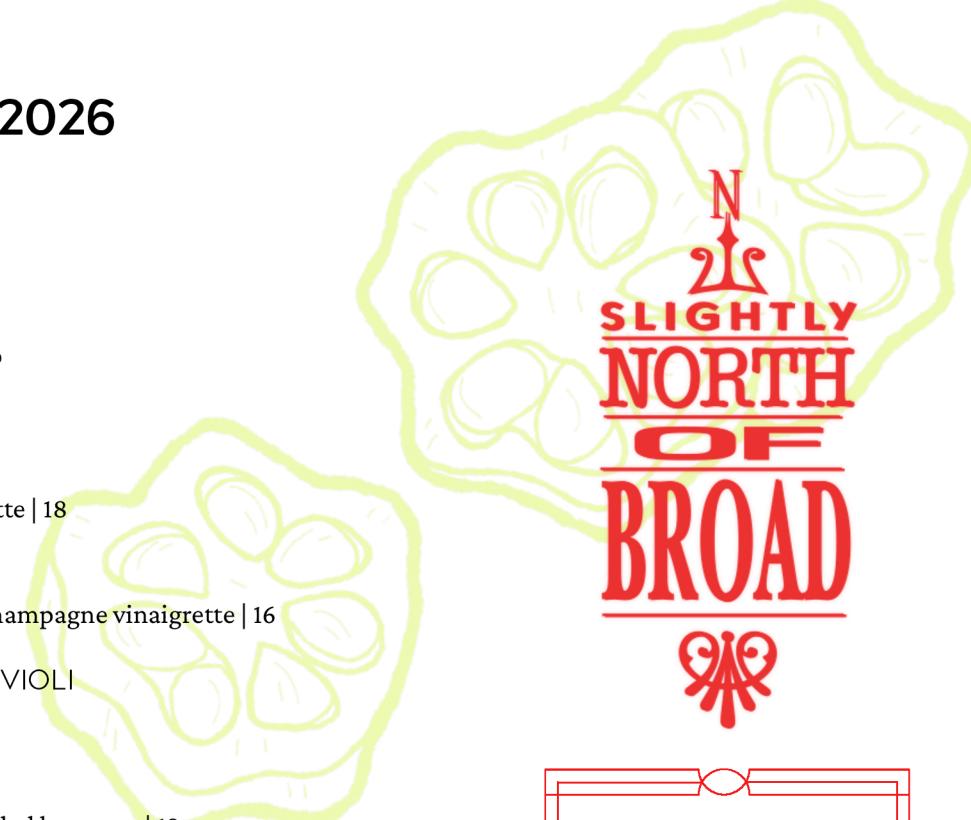
### GRILLED 8oz BEEF TENDERLOIN\*

herbed goat cheese, red onion jam | 57

## Sides | 10

MARSH HEN MILL GRITS | CRISPY BRUSSELS SPROUTS | BROCCOLI & PARMESAN

RED SKIN MASHED POTATOES | BRAISED COLLARD GREENS | SAUTÉED ASPARAGUS



### RESTAURANT WEEK

3 courses for \$64

#### SMALL PLATES

butternut squash bisque  
charleston crab soup  
carolina apple salad  
beef carpaccio  
whipped ricotta

#### MAIN

shrimp & grits  
heritage pork chop  
cherry point swordfish  
1/2 rack of lamb  
roasted duck breast

#### DESSERT

chocolate pot de crème  
daily bread pudding  
daily ice cream  
crème brûlée