

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