

DINNER | JULY 16, 2026

Small Plates

CHARLESTON CREAM OF CRAB SOUP

sherry, mace, chives | 12

SUMMER GAZPACHO

tomato, cucumber, red onion, red pepper | 12

WHIPPED RICOTTA & LOCAL HONEY

local brown turkey figs, baby arugula, grilled baguette | 19

YELLOW FIN TUNA TARTARE

avocado salad, shaved daikon radish, brown butter crostini | 21

LOCAL WATERMELON SALAD

burrata cheese, spiced pecans, pickled red onion, champagne vinaigrette | 17

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

GRILLED CHERRY POINT SWORDFISH

fried local zucchini, charred eggplant purée, cherry tomatoes & marinated feta | 45

PAN ROASTED CAROLINA FLOUNDER

creamed corn rice middlings, arugula pesto, shaved squash salad | 46

GRILLED HERITAGE FARM PORK CHOP*

caramelized blue cheese bread pudding, curly 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 | COLLARDS GREENS | CHARRED OKRA

MASHED RED SKIN POTATOES | CRISPY BRUSSELS SPROUTS | CHARRED SHISHITO PEPPERS

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

