

# DINNER | FEBRUARY 10, 2026

## Small Plates

### BUTTERNUT SQUASH BISQUE

pecan crumble, crème fraîche | 10

### CHARLESTON CREAM OF CRAB SOUP

sherry, mace, chives | 12

### WHIPPED RICOTTA & LOCAL HONEY

strawberries, baby arugula, grilled baguette | 18

### NORTH CAROLINA APPLE SALAD

baby lettuces, blue cheese, candied pecans, pickled celery, champagne vinaigrette | 16

### LUMP CRAB & CITRUS SALAD

avocado mash, field pea vinaigrette, crispy potato chips | 21

### 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

old bay carolina gold rice, sea island red peas, warm bacon vinaigrette, tomato jam | 43

### BACON WRAPPED GOLDEN TILEFISH

curried lentils, rainbow carrots, apricot gremolata | 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

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

truffle butter, caramelized onion jus | 68

## Sides | 10

MARSH HEN MILL GRITS | CRISPY BRUSSELS SPROUTS | BROCCOLI & PARMESAN  
CRISPY FINGERLING POTATOES | BRAISED COLLARD GREENS | 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\*\*