DINNER | JANUARY 7, 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

CARAMELIZED PEAR SALAD
blue cheese, toasted walnuts, pickled celery, champagne vinaigrette | 16

SPLIT CREEK FARM GOAT CHEESE RAVIOLI
blue crab & portabello mushroom cream, wilted spinach, aged balsamic | 19

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
stewed lentils, candy roaster squash, crispy okra | 45

GRILLED CHERRY POINT SWORDFISH
jasmine rice, toasted cashews, pickled vegetable salad | 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 | SAUTEED ASPARAGUS

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