

# DINNER | JULY 21, 2025

## Small Plates

SUMMER GAZPACHO

tomato, cucumber, bell pepper | 10

CHARLESTON CREAM OF CRAB SOUP

sherry, mace, chives | 10

WHIPPED RICOTTA & LOCAL HONEY

strawberries, baby arugula, grilled baguette | 18

FRIED GREEN TOMATOES

house pimento cheese, tomato jam | 17

LOCAL BEET SALAD

split creek farm feta, pickled peppers, candied pecans, arugula, lemon shallot vinaigrette | 18

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, curly kale, corn, red miso, toasted benne seed | 44

PAN ROASTED LOCAL WRECKFISH

tomato rice, coconut curry, crispy okra | 44

GRILLED CHERRY POINT SWORDFISH

roasted potatoes, kale & apple salad, cauliflower purée | 45

GRILLED HERITAGE FARM PORK CHOP\*

summer squash parmesan custard, local greens, peppadew honey | 38

ROASTED DUCK BREAST\*

cannellini bean purée, 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 |

MASHED RED SKIN 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\*\*