

DINNER | MAY 29, 2026

Small Plates

BUTTERNUT SQUASH BISQUE

pecan crumble, crème fraîche | 10

CHARLESTON CREAM OF CRAB SOUP

sherry, mace, chives | 12

WHIPPED RICOTTA CHEESE & LOCAL HONEY

local strawberries, baby arugula, grilled baguette | 19

GHOST GROW BABY LETTUCE SALAD

granny smith apple, blue cheese, candied pecans, champagne honey vinaigrette | 17

AMBROSE FARM BEETS & BURRATA CHEESE

baby arugula, field pea vinaigrette, crispy potatoes | 19

ROASTED AMBROSE FARM RAINBOW CARROTS

toasted hazelnuts, golden raisins, crème fraîche | 21

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 seed | 46

PAN ROASTED CAROLINA FLOUNDER

pink eyed peas & rice, sweet onion escovitch, charred tomatillo butter | 46

GRILLED CHERRY POINT SWORDFISH

prosciutto wrapped asparagus, purple potatoes, summer corn velouté | 45

GRILLED HERITAGE FARM PORK CHOP*

caramelized blue cheese bread pudding, lacinato 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 | BRAISED COLLARD GREENS

MASHED RED SKIN POTATOES | CRISPY BRUSSELS SPROUTS | 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

