DINNER | DECEMBER 9, 2023

Small Plates

**BUTTERNUT SQUASH BISQUE**
pecan crumble, crème fraîche | 10

**CHARLESTON CREAM OF CRAB SOUP**
sherry, mace, chives | 10

**CARAMELIZED PEAR SALAD**
blue cheese, pistachios, dried cranberries, champagne vinaigrette | 16

**LOCAL BEET & ARUGULA SALAD**
pickled red onions, spiced pecans, green goddess dressing, romano cheese | 17

**SHAVED PROSCIUTTO & FRIED GREEN BEANS**
pickled cauliflower, horseradish mustard | 17

**STEAMED LOCAL CLAMS**
clammer dave clams, white wine, garlic cream, parsley, grilled baguette | 18

**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 | 18

**CHARCUTERIE PLATE**
country pâté, pork rillettes, chicken liver mousse, pickled vegetables, grilled baguette | 19

Main

**SHRIMP & GRITS**
house sausage, country ham, tomatoes, green onions, garlic, marsh hen mill grits | 32

**BBQ TUNA**
topped with fried oysters, country ham butter, green onions, mustard q | 37

**PAN SEARED NEW BEDFORD SCALLOPS**
carolina gold rice, bok choy, corn, red miso, toasted benne seed | 44

**GRILLED LOCAL TRIGGERFISH**
black bean purée, charred okra, tomato corn relish, tobacco onions | 45

**FLOUNDER SCHNITZEL**
curried chickpeas, wilted spinach, pickled carrot salad | 45

**GRILLED HERITAGE FARM PORK CHOP**
pumpkin bread pudding, curly kale, sorghum mustard glaze | 36

**ROASTED DUCK BREAST**
cannelini bean purée, crispy brussels sprouts, a l’orange gastrique | 36

**NEW ZEALAND LAMB RACK**
green beans, muhammara, almond & golden raisin gremolata | 48

**GRILLED BEEF TENDERLOIN**
herb goat cheese, red onion jam | 54

Sides | 8

**CRISPY BRUSSELS SPROUTS | BROCCOLI & PARMESAN | CHARRED OKRA | FINGERLING SWEET POTATOES |**

**MARSH HEN MILL Grits | MASHED RED SKIN POTATOES | BRAISED COLLARD GREENS | GARLICKY KALE |**

RUSS MOORE  
EXECUTIVE CHEF

ALLISON CAREY  
GENERAL MANAGER

*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness

**PLEASE ALERT YOUR SERVER TO ALL ALLERGIES**