

Lunch

Appetizers

Cornbread sorghum glaze, whipped butter, chives	8	Deviled Eggs ^{GF} candied Nueske's bacon, d'espelette, micro mustard greens	8
Pork Belly ^{GF} sorghum glazed, butternut squash puree, bama bbq, crispy shiitake, pickled jalapeños	16	Brussels Sprouts ^{GF} Nueske's bacon, spiced vinaigrette, red cabbage, caramelized onions	8
Charcuterie chef select	24	Shishito Peppers ^{GF} Nueske's bacon, pickled okra, Carolina bbq	10

Salads & Soup

add flat iron (14), salmon (8), scallops (8), shrimp (8), chicken (8) to any salad

Caprese ^{GF} heirloom grape tomatoes, burrata, balsamic, micro arugula, basil oil	12	Wedge ^{GF} Nueske's bacon, heirloom grape tomatoes, red onion, blue cheese, buttermilk dressing	12
Baby Greens ^{GF} house kale mix, pickled watermelon radish, candied walnuts, poached pear, local goat cheese, champagne vinaigrette	10	Brassica ^{GF} cabbage, cauliflower, broccoli, turnip, kale, arugula, scallions, black eyed peas, country ham, mustard vinaigrette, arugula walnut pesto	10
Gumbo shrimp, sausage, chicken, Carolina Gold rice	16	Soup of the Day	12

Sandwiches

all sandwiches are served with fries, side greens salad or a cup of soup

House Burger two 4oz local beef patties, American cheese, caramelized onions, HQ sauce, lettuce, tomato add fried egg (1) bacon (1)	14	Hot Chicken boneless chicken breast, spicy aioli, pickles, cider slaw	14
Lobster Roll orange tabiko, lemon garlic aioli, celery, onions, red bell pepper, micro cilantro, lemon	18	Catfish Po'Boy cornmeal dusted catfish, lettuce, tomato, creole aioli	14
Cuban pork belly, ham, Kerrygold Dubliner cheese, pickles, bama bbq	14		

Entrees

Chicken & Waffle fried chicken, vanilla waffle, bourbon maple, d'espelette, collard greens	20	Salmon ^{GF} pea puree, root crop, pea tendrils, horseradish supreme	28
Shrimp & Grits ^{GF} andouille sausage, shishito, red eye gravy	28		

Sides 8

brussels sprouts garlic green beans collard greens mac & cheese mashed potatoes

GF denotes gluten friendly, due to cross contamination we cannot guarantee to be gluten free
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food-borne illness.