

Lunch

Appetizers

<i>Cornbread</i> sorghum glaze, whipped butter, chives	10	<i>Deviled Eggs</i> ^{GF} Benton's bacon, d'espelette, micro green	10
<i>Pork Belly</i> ^{GF} sorghum glazed, butternut squash puree, white bbq, crispy shiitake, pickled jalapenos	16	<i>Brussel Sprouts</i> spiced vinaigrette, red cabbage, bacon caramelized onion	10
<i>Charcuterie</i> chef select	MKT	<i>Shishito Peppers</i> Benton's bacon, pickled okra, Carolina bbq	10

Salads & Soup

<i>Caprese</i> ^{GF} heirloom grape tomatoes, burrata, blasamic, basil, micro green	16	<i>Wedge</i> ^{GF} Benton's bacon, heirloom grape tomatoes, red onion, blue cheese, buttermilk dressing	12
<i>Baby Greens</i> ^{GF} house kale mix, pickled watermelon radish, walnuts, poached pear, goat cheese, creamy champagne vinaigrette	16	<i>Gumbo</i> shrimp, crawfish, sausage, chicken, Carolina Gold rice	16

Sandwiches

all sandwiches are served with fries or side greens salad

<i>House Burger</i> two 4oz beef patties, American cheese, caramelized onion, HQ sauce, lettuce, tomato <i>add fried egg (1) bacon (1)</i>	16	<i>Hot Chicken</i> boneless chicken breast, spicy aioli, pickles, cider slaw	16
<i>Lobster Roll</i> orange tabiko, lemon garlic aioli, celery, shallot, red bell pepper	22	<i>Catfish Po'Boy</i> cornmeal dusted catfish, lettuce, tomato, creole aioli	18

Sides 8

brussel sprouts ^{GF} garlic green beans ^{GF}
collard greens ^{GF} mac & cheese mashed potatoes ^{GF}