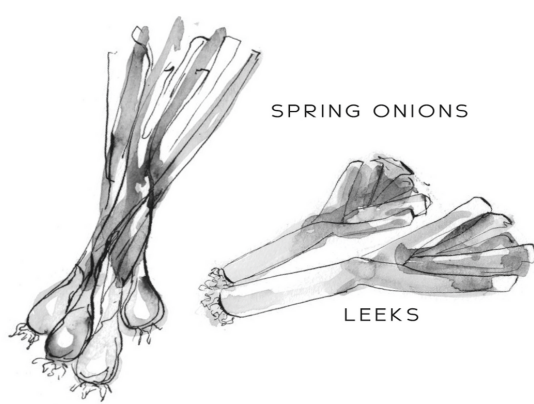
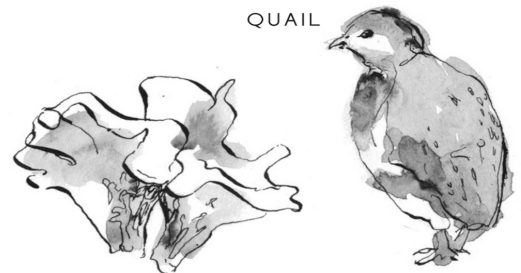




SPRING ONIONS

LEEKS



QUAIL

CHANTERELLES

— Small —

Green Salad | 10

Mixed Baby Lettuces, Radish, Cucumber, Grape Tomato, Sherry Vinaigrette
...with Walnut-Crusted Split Creek Farms Goat Cheese | 12

Domestic Shrimp Remoulade | 13

Fried Green Tomato, Salad, Benton's Country Ham

Oysters on the Half Shell | 18 per half dozen

Cocktail Sauce, Juniper/Lime Mignonette

Brussel-nomiyaki | 12

Crispy Brussels Sprouts, Onions, Peppers, Ginger Mayo, Sriracha,
Fish Sauce Caramel, Bonito Flakes

Korean Short Rib Lettuce Wraps | 15

Ssamjang Marinated Smoked Beef Short Rib, Carrot & Turnip Slaw,
Soy Pickled Cucumber, Peanut, Sesame Seed

Lamb Mac | 13

Smoked Lamb Shoulder, Poblano Pepper, Macaroni, Goat Cheese, Fontina

Butcher's Plate | 16

House Made Charcuterie, Artisanal Cheese, House Pickles, Grapes,
Herbed Cracker, Whole Grain Mustard

Fried Gulf Oysters | 15

Comeback Sauce, Cocktail Sauce

— Main —

Duo of Spring Lamb | 47

French Cut Chops, Fava Bean, Hakurei Turnip,
SC Asparagus, Beech Mushroom, Smoked Lamb Shoulder, Lamb Jus

Pan Seared Wreckfish | 37

Anson Mills Grits, Sugar Snap Peas, Toasted Almonds,
Charred Lemon and Castelvetro Olive Salmoriglio

Steak Frites | 45

12oz Angus Ribeye, Simple Salad, Pommes Frites, Blue Cheese Butter

Grilled Carolina Heritage Farms Pork Chop | 33

Confit of Fingerling Potato, Wild Mushrooms, Green Beans,
Caramelized Onion, Marsala Mushroom Cream

Seared Carolina Mountain Trout | 28

New Potato, Artichoke Hearts, Sugar Snap Peas,
Olives, Roasted Red Peppers, Salsa Verde

— Wood Oven Pizza —

Tomato Basil | 13

Grape Tomato, Basil Pesto

Don Corleone | 13

Genoa Salami, Picholine Olive,
Pickled Banana Pepper

Pimento Cheeseburger | 13

House Pimento Cheese, Ground Beef

White Spring Vegetable | 13

Ramp Pesto, Sugar Snap Peas, Spring Peas,
Pistachios, Spring Onions

**In order to better serve all of our guests, we ask that you place your full order at one time.*

***We will happily substitute an item or split a plate for a \$2 charge.*

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

A Glass of Wine

Sparkling

Chardonnay Prieuré Burgundy, FR	14	Tempranillo Illahe Willamette, Oregon 2022	14
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Rosé

White

Carricante Castellaro Lipari, Italy	13
Malvasia Birichino California	12
Chardonnay Howard Park Australia	14
Riesling Sybille Kuntz Germany	13

Red

Pinot Noir Closerie des Lys Limoux, FR	13
Cabernet Involuntary Commitment WA, USA	14
Tempranillo Tomares Rioja, Spain	13
Nero d'Avola COS Cerasuolo Sicily, Italy	14

House Cocktails

Pontoon Punch	Light Rum, Earl Grey, Port, Lemon	14
Shiso Gin & Tonic	Fresh Shiso Leaves, Lime Zest, Gin, House Tonic	13
Lillet of the Valley	Lillet Blanc, Gin, Elderflower, Lemon	14
Salty Coyote	Tequila, Whipped Grapefruit, Lime, Salt	14
Sherry Daisy	Manzanilla Sherry, Mezcal, Dry Curaçao, Lime	13
Packed Lunch	Peanut Butter Rye, Strawberry Campari, Vermouth	13

Classics

The Gibson	Sipsmith Gin, Olive and Banana Pepper Brine, House Pickle	14
Jungle Bird	Dark Rums, Campari, Pineapple and Lime	14
Negroni Sbagliato	Aperol, Bizarro Aperitif, Prosecco	13
Old Fashioned	Sagamore Spirit Cask Strength Rye, Sugar and Bitters	14

Beer

Sion Kolsch	6	Edmund's Oast Lord Proprietor's Mild Ale	8
Twelve Percent Snappy Lager	6	Equilibrium Neutrino Pale Ale	9
Evil Twin Purple Rice Lager	8	Sloop Juice Bomb NEIPA	6
Captain Lawrence Imperial Fruited Wit	8	Blackberry Farm IPA	6
Citizen Lake Hopper Dry Hopped Cider	7	Prairie Bomb Imperial Stout	12