



--- *Small* ---

Green Salad
Mixed Baby Lettuces, Radish, Cucumber, Grape Tomato, Sherry Vinaigrette **10**
with Walnut-Crusted Split Creek Farms Goat Cheese 12

Cottle Farms Strawberry and Spinach Salad
Arugula, Pepita, Crispy Shallot, Feta, Balsamic Vinaigrette **12**

Domestic Shrimp Remoulade
Fried Green Tomato Salad, Benton's Country Ham **12**

Korean Short Rib Lettuce Wraps
Ssamjang Marinated Smoked Beef Short Rib, Soy Pickled Cucumber,
Carrot & Turnip Slaw, Peanut, Sesame Seed **15**

'Lamb Mac'
Smoked Lamb Shoulder, Poblano Pepper, Goat Cheese, Fontina **13**

Jerk Chicken Eggroll
Island Curry Aioli, Jerk Marinade, Crystal Hot Sauce **9**

'Cauli e Pepe'
Cauliflower, Cauliflower Puree, Pecorino Custard, Brown Butter, Black Pepper **12**

Charcuterie & Cheese
House-made Pickles, Grapes, Herbed Cracker, Grain Mustard **16**

Fried Gulf Oysters
Comeback Sauce, Cocktail Sauce **15**

--- *Main* ---

Steak Frites
12 oz Angus Rib Eye, Simple Salad, Pommes Frites, Blue Cheese Butter **44**

Grilled Carolina Heritage Farms Pork Chop
Pimento Cheese Spoonbread, Swiss Chard, Sugar Snap Pea,
Charred Spring Onions, Grain Mustard Bourbon Jus **32**

Crispy Softshell Crab
Warm Anson Mills Farro and Spring Vegetable Salad, Fennel, Celery Root,
Sugar Snap Peas, Spring Peas, Ricotta Mornay, Minted Pea Coulis **30**

Trout Meuniere Amandine
Roasted Red Bliss Potato, Sugar Snap Pea,
Toasted Almond, Brown Butter Vinaigrette **28**

Pan Seared Flounder
Spicy Ginger Crawfish Sauce, Green Tomato Carpaccio, SC Asparagus,
Coconut & Carolina Gold Rice Grit Arancini, Green Garlic Pesto **30**

--- *Wood Oven Pizzas* ---

Pimento Cheeseburger Pizza
House-made Pimento Cheese, Ground Beef **13**

Don Corleone
Genoa Salami, Picholine Olive, Pickled Banana Pepper **13**

Tomato Basil
Grape Tomato, Basil Pesto **13**

Ginger & Garlic Chicken Pizza
Garam Masala Tomato Sauce, Scallion, Cilantro,
Cucumber Raita **13**

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

~~~ Wines By The Glass ~~~

White

Colline aux Fossiles | Chardonnay | France 13
Jermann | Pinot Grigio | Italy 12
Bonhoste | Sauvignon Blanc | France 12

Red

Hamilton Branch | Cabernet | California 14
Van Duzer | Pinot Noir | Oregon 14
Chakana | Malbec | Argentina 14

Rosé

Villa Balestra | Moscato | Italy 13
Belle Année | Grenache | France 12

Sparkling

Bisson | Glera | Italy 13

~~~ Specialty Cocktails ~~~

House Negroni	Gin, Sweet Vermouth, Campari, Bitters	12
Pisco Sour	Intipalka Quebranta, Lemon, Egg White, Amargo Chuncho Bitters	13
Champagne Cobbler	Cape Gooseberry Cordial, Blackberry Shrub, Sherry, Champagne	12
Disco Nap	Lillet Blanc, Cocchi Americano, Curacao, Maraschino, Scotch, Lemon, Absinthe	13
Moscow Mule	Vodka, Lime, House-made Ginger Beer	12
WeColapolitan	Vodka, Orange Cognac, Fermented Cranberry, Orange Blossom, Lime	13
Gin & [Grapefruit] Tonic	Gin, House-made Rosemary & Grapefruit Tonic	13
Paper Plane	Lemon, Aperol, Bourbon, Amaro Nonino	13

~~~ Beer ~~~

Andechs German Wheat	8	Savannah River Brewing Swamp Thing Sour	6
Abita Amber Lager	6	Ship's Wheel Cider	6
Popular Monster Schwarzbier	8	Bell's Light Hearted Ale	6
Edmund's Oast Bound By Time	8	Birds Fly South Nights Like These Irish Stout	8
Coast Kolsch	6		