



— *Small* —

Green Salad

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

Domestic Shrimp Remoulade

Fried Green Tomato Salad, Benton's Country Ham 13

Coldwater Oysters on the Half Shell

Chef's Selection of Oysters, Cocktail Sauce, Juniper/Lime Mignonette 18 per ½ Dozen

Oeuf Nordique

Smoked Salmon, Poached Storey Farm Egg, Mashed Potato, Shellfish Broth 14

"Publican" BBQ Baby Carrots

Bushels and Bags Farm Baby Carrots, Ranchovy, Walnuts, Herbs 10

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

Charcuterie & Cheese

House-made Pickles, Grapes, Herbed Cracker, Grain Mustard 16

Fried Gulf Oysters

Comeback Sauce, Cocktail Sauce 15

— *Main* —

Steak Frites

12oz Angus Rib Eye, Simple Salad, Pommes Frites, Blue Cheese Butter 45

Grilled Swordfish

Smoked Wreckfish Chowder, Benton's Bacon, Wilted Spinach, Dauphine Potato 32

Grilled Carolina Heritage Farms Pork Chop

Delicata Squash, Glazed Hakurei Turnip, Broccolini, Walnuts, Pink Lady Apple, Bourbon Jus 35

Pan Seared Flounder

Anson Mills Rice Grits, Chorizo/Tomato Broth, Chickpea,
 Castelvetrano Olive, Caper, Roasted Red Pepper Relish 34

Roasted Sweet Potato and Beech Mushroom Garganelli

Hand Rolled Pasta, Arugula, Hazelnuts, Brown Butter Cream 24

— *Wood Oven Pizzas* —

Pimento Cheeseburger Pizza

House-made Pimento Cheese, Ground Beef
 13

Clam Pizza

Littleneck Clams, Garlic Oil,
 Parsley, Green Onion, Lemon Wedge
 13

Don Corleone

Genoa Salami, Picholine Olive,
 Pickled Banana Pepper
 13

Tomato Basil

Grape Tomato, Basil Pesto
 13

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.*

— Wines by the Glass —

Sparkling

Glera | **Bisson** | Italy 14

Rose

Cab Franc | **Kelby James Russell** | NY 13

White

White Blend | **Skull** | California 12

Vermentino | **Cruciata** | Italy 13

Chardonnay | **Trail Marker** | California 15

Sauv Blanc | **Von Winning** | Germany 14

Red

Pinot Noir | **Au Bon Climat** | California 14

Zweigelt | **Arndorfer** | Austria 12

Grenache | **Brunier 'Pigeoulet'** | France 13

Cabernet | **Involuntary Commitment** | CA 14

— House Cocktails —

Champagne Cobbler	Honeycrisp Apple Cordial, Fino Sherry, Champagne	14
Autumn Collins	Whiskey, Benedictine, Lemon, Soda	13
La Conquistadora	Tequila, Quinquina Vermouth, Grapefruit, Tarragon	14
Sherry Daisy	Mezcal, Manzanilla Sherry, Dry Curaçao, Lime	13
Roy's Revenge	Scotch, Sweet Vermouth, House Coffee Cordial	14

— Classics —

Jungle Bird	Dark Rums, Campari, Pineapple and Lime	14
Negroni Bianco	Gin, Cocchi Americano, Salers Aperitif	14
Old Fashioned	Sagamore Spirit Cask Strength Rye, Sugar and Bitters	14
Vermouth & Tonic	Rockwell Dry, Rosemary, Cucumber (Low ABV)	9

— Beer —

Captain Lawrence Classic Lager 6	Sloop Juice Bomb New England IPA 6
Abita Amber Lager 6	Against The Grain Citra Ass Down DIPA 8
Coast Kolsch 6	Dogfish Head Slightly Mighty Lo-Cal IPA 6
Stillwater Extra Dry Sake Saison 8	Savannah River Swamp Thing Sour 6
Andechs German Wheat 8	Bell's Porter 7
Austin Original Dry Cider 6	