Small

**Green Salad**
Mixed Baby Lettuces, Radish, Cucumber, Grape Tomato, Sherry Vinaigrette with Walnut-Crusted Split Creek Farms Goat Cheese 9

**Domestic Shrimp Remoulade**
Fried Green Tomato Salad, Benton’s Country Ham 11

**Beet Carpaccio**
Roasted Red and Gold Beets, Blood Orange, Celery Root Remoulade, Goat Cheese Crema, Toasted Almond 10

**Chorizo Empanada**
Mexican Chorizo, Rice, Queso Fresco, Roasted Poblano Dipping Sauce 10

**‘Lamb Mac’**
Smoked Lamb Shoulder, Poblano Peppers, Goat Cheese, Fontina 12

**Charcuterie & Cheese**
House-made Pickles, Grapes, Grilled Bread, Grain Mustard 15

**Oysters on the Half Shell**
½ Dozen Oysters, Sour Orange Mignonette, Cocktail Sauce 16

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

Main

**Steak Frites**
12 oz Angus Rib Eye, Simple Salad, Pommes Frites, Blue Cheese Butter 36

**Grilled Swordfish**
New England Clam Chowder Sauce, Benton’s Bacon, Brabant Potato, Littleneck Clam 28

**Grilled Carolina Heritage Farms Pork Chop**
White Bean & Mustard Green Stew, Poblano Pepper, Andouille, Jimmy Red Cornbread Stick 26

**Mushroom Farfalle**
Oyster & Shiitake Mushrooms, Rapini, Hazelnuts, Marsala Mushroom Veloute 20

**Seared Flounder**
Crawfish, Turnip, & Banana Pepper Maque Choux, Anson Mills Rice Grits, Spicy Crawfish Sauce 29

Wood Oven Pizza

**Pimento Cheeseburger Pizza**
House-made Pimento Cheese, Ground Beef 12

**Tomato-Basil Pizza**
Grape Tomato, Basil Pesto 12

**Don Corleone**
Genoa Salami, Picholine Olive, Pickled Banana Pepper 12

Sweets

**Chocolate Walnut Tart**
Honey/Buttermilk Ice Cream, Chocolate Crumb 8

**Cookies & Cream**
Selection of House made Ice Cream and Cookie 8

**Meyer Lemon & Gingersnap Tart**
Blood Orange Marmalade, Chantilly Cream, Meyer Lemon/White Chocolate Ganache 8

---

We will happily substitute an item or split a plate for a $2 Charge. Consuming raw or undercooked meat, seafood, shellfish, and eggs may increase the risk of food borne illness.
~ Wines By The Glass ~

**White**
- DeWetshof | Chardonnay | South Africa  
- Jermann | Pinot Grigio | Italy  
- Innate | Arneis | California  

**Rosé**
- Pavina | Pinot Noir | Spain  
- Villa Balestra | Moscato | Italy  

**Sparkling**
- Maleco | Melon de Bourgogne | France  

**Red**
- Eberle | Cabernet Sauvignon | California  
- Brandborg | Pinot Noir | Oregon  
- Folk Machine | Valdigue | California  

~ Featured Cocktails ~

- **Persimmon Sidecar**: Pierre Ferrand Cognac, French Dry Curaçao, Lemon, Persimmon Puree  
- **Sample in a Jar**: Rum, Lemon, Ruby Port, Earl Grey, Allspice Dram, Milk Wash  
- **Champagne Cobbler**: Mountain Apple Cordial, Blackberry & Watermelon Shrub, Sherry, Champagne  
- **Michoacán**: Tequila, Mezcal, Carpano Antica, Cynar, Roasted Pineapple & Mole Bitters  
- **Moscow Mule**: Fresh Lime, Tito's Vodka, House-made Ginger Beer  
- **Paper Plane**: Lemon, Aperol, Bourbon, Amaro Nonino  
- **Chinkapin Old Fashioned**: Chestnut Bitters, Brown Sugar, Pear Infused Brandy, Rye  

~ Beer ~

- RiverRat 803 IPA  
- Freehouse Lager  
- Blackberry Farms Leather Britches Porter  
- Edmund’s Oast Pales in Comparison APA  
- Swamp Thing Sour  
- Ship’s Wheel Cider