

## APPETIZERS

### Market Chopped Salad

Chopped Vegetables, Mesclun Greens,  
Roasted Chickpeas, Buttermilk Ranch Dressing

11

### Lobster Salad & Crispy Mirliton

Arugula Smear, Candied Jalapeño

17

### Spinach Salad

Tomato Raisins, Candied Pecans, Grilled Red Peppers,  
Roasted Garlic Vinaigrette

13

### Louisiana Crawfish Gumbo Fritters

Tomato Aioli

14

### Fried Green Tomatoes

Shaved Fennel, “Ambrosia” Salad  
Goat Cheese

12

### Blackened King Crab Legs

Tasso Ham, Corn & Mushroom Succotash

17

### House-made Sausage

“Napple” Kraut, Bourbon Caramel Sauce

14

### Chef’s Market Soup

10



## TABLE SHARES

### Black-Eyed Pea Hummus

Olive Oil, Preserved Lemon, Smoked Pimentón

10

### Spinach Crab Dip

Pecorino Romano, Cucumber  
Baguette Chips

15

### Chef’s House Made Charcuterie

A Selection of Chef Cured Meats & Hams,  
Nana’s Pickled Vegetables,  
Homemade Brown Butter Mustard

15

## SIDE DISHES

Hand Cut Gravy Fries	Crispy Mac & Cheese
Braised Collards & Kale	Grilled Market Vegetable
Mashed Potatoes & Gravy	Crackling Creamed Corn

9

### Grits Three Ways

Honey, Cheesy, Porky  
8/16

*Chef Michael Vignola*

## ENTREES

### Scallops & Honey Grits

Toasted Corn Relish, Lobster Barbeque Jus

24

### Pan Roasted Grouper

Braised Escarole, Steamed Cockles,  
Succotash, Ocean Herbal Broth

21

### Sullivan Island Bog

Shrimp, Crawfish, Mussels, Squid, Scallop, Andouille,  
Charred Tomatoes, Carolina Red Rice

26

### Corn Flake Crusted Chicken

Stuffed with Andouille & Cheddar  
Braised Collards & Kale, Barbeque Beans

24

### Roasted Long Island Duck

Green Tomato Relish, Confit Yukon Hash, Egg

26

### Black Garlic Braised Pork Butt

Marinated Arugula, Honey Grit Cake, Toasted Corn  
Relish

21

### Grilled Venison

Ancho Chili, Roasted Baby Beets,  
Swiss Chard, Bing Cherries

28

### Smoked Filet Mignon

Roasted Cippolini Onion, Potato Fondant, Chicory Gravy

31