

# DINNER MENU

EXECUTIVE CHEF: ANNE SERGENT

## SHARE PLATES

### FRIED GREEN TOMATO 12

crispy green tomatoes, whipped goat cheese ricotta, topped with applewood smoked bacon jam

### GARLIC SHRIMP 14

Local Carolina shrimp, cherry tomato, green onion, creamy white wine butter sauce, toast points

### TOMATO FLATBREAD 14

Topped with roasted tomatoes, ricotta, mozzarella, parmesan, basil, aged balsamic

### MUSHROOM FLATBREAD 16

Topped with local roasted rainwater mushrooms, herbed boursin, roasted garlic, arugula

### HUMMUS 12

homemade roasted garlic hummus topped with mediterranean veggies & feta, pita bread

## SALADS

### GREEK GODDESS 18.5

Grilled chicken, cucumber, sweet peppers, cherry tomato, kalamata olives, red onion, feta cheese, creamy basil goddess dressing

### SHRIMP MEXI CALI 19.5

Blackened Carolina shrimp, roasted corn and peppers, black beans, cherry tomato, cheddar & monterey blend, red onion, crispy tortilla, cilantro lime dressing

### SOUTHERN 16.5

Smoked bacon, fried green tomato croutons, red onions, smoked almonds, goat cheese, fresh corn, bacon vinaigrette, buttermilk herb dressing

### ROASTED BEET & CITRUS 12.5

roasted beets, mandarines, roasted fennel, mixed greens, sliced almonds, goat cheese crouton, celery seed vinaigrette

ADD CHICKEN, SHRIMP, SALMON 6/8/11

## PLAT DU JOUR

### CAJUN MAHI MAHI 36

Cajun dusted mahi mahi, crispy grit cake, cajun lobster cream sauce with shrimp and scallops

### MUSTARD HONEY GLAZED SALMON 36

Roasted butternut squash risotto, bacon pecan roasted brussel sprouts

## MAIN PLATES

### GRILLED PORK TENDERLOIN 28

Herb roasted garlic potatoes, green beans, apple brandy cream sauce

### TUSCAN CHICKEN PASTA 24

Herbed chicken, spinach, fire roasted roma tomatoes, white wine panchetta and onion cream sauce, shaved Italian cheese, ziti

### SHRIMP & GRITS 27

Local Carolina shrimp, applewood bacon, cherry tomato, red onion, Carolina golden grits, parmesan cream sauce

### MAMA'S FREAKIN' MEATLOAF 28

Bacon wrapped, over whipped potatoes, sautéed carrots, topped with crispy onions & tomato bacon jam

### CRISPY FLOUNDER 27

Lowcountry smoked sausage dirty rice, corn & black bean relish, chili lime creme fraiche

### SMASH BURGER\*

#### LIL' ONE 14.5 OR DOUBLE 17.5

Cheddar cheese, grilled chopped onion, mixed lettuce, mayo, mustard

### BEEF STROGANOFF 28

Braised beef, local organic shiitake mushrooms, caramelized onions, herb de fines, pappardelle

### SEAFOOD PASTA 26

Shrimp, scallops, spicy arrabbiata sauce, linguini, parmesan and asiago

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MENU ITEMS MAY CONTAIN OR COME IN CONTACT WITH THE EIGHT ALLERGENS IDENTIFIED BY LAW, INCLUDING WHEAT/GLUTEN, MILK, EGGS, PEANUTS, TREE NUTS, FISH, SHELLFISH, AND SOY.

A 3% SERVICE CHARGE WILL BE INCLUDED FOR ALL CARD TRANSACTIONS