

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, parmesan

GARLIC SHRIMP 16

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

TOMATO FLATBREAD 14.5

Topped with roasted tomatoes, basil ricotta and mozzarella blend, parmesan, balsamic glaze, arugula

MUSHROOM FLATBREAD 16.5

Topped with local roasted rainwater mushrooms, herbed boursin, roasted garlic oil, balsamic glaze, arugula

HUMMUS 12.5

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

STICKY THAI CHICKEN WINGS 14

Sweet chili sesame glaze, cucumber jalapeño salad, topped with toasted sesame seeds and peanuts, side of red pepper sauce

WHITE BEAN AND GARLIC CONFIT 12

Roasted cannellini beans, garlic, tomatoes and basil, served with toast points

SALADS

GREEK GODDESS 18.5

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

SHRIMP MEXI CALI 20.5

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

SOUTHERN 17

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, citrus blend, 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, shrimp

LEMONGRASS SALMON 36

Pan seared salmon, sweet potato & ginger mash, bok ahoy stir-fry with mushrooms, carrots, fennel & peppers

MAIN PLATES

BONE-IN ROSEMARY PORK CHOP 30

Whipped potatoes, apple pecan chutney, broccolini, apple brandy cream sauce

TUSCAN CHICKEN PASTA 24.5

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

SHRIMP & GRITS 27.5

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

MAMA'S FREAKIN' MEATLOAF 28.5

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 15.5 OR DOUBLE 18.5

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

SEAFOOD PASTA 28.5

Shrimp, roasted garlic, pancetta, cherry tomato, spinach, spicy arrabbiata sauce, linguini, parmesan and asiago

BEEF STROGANOFF 28

Braised beef, local organic shiitake mushrooms, caramelized onions, roasted fennel, carrots herb de fines, pappardelle pasta, parmesan

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