

## Soup, Salads & Appetizers

**Sea Island Red Pea Soup** local crème fraîche, scallions 8

**Jumbo Lump Crab Cake** sautéed spinach, tomato chutney 16

**Clammer Dave's Steamed Clams** parsley, roasted garlic cream, grilled baguette 14

**Baby Lettuce Salad** shaved root vegetables, dried cranberries, white balsamic vinaigrette 10

**Roasted Pumpkin Salad** baby lettuces, goat cheese, dates, spiced pecans, cider vinaigrette 13

**Beet & Arugula Salad** shaved fennel, toasted hazelnuts, whipped feta 12

**Smoked Carolina Trout Rillettes** petit arugula salad, citrus, red onion jam, rye toast 14

**Sweet Potato Tamale** oxtail, guajillo mole, salsa verde, avocado 14

**Grilled Eggplant** burrata, peperonata, basil pesto 12

## Medium Plates

**Chef suggests pairing with an appetizer & dessert or enjoy as a shared dish**

**Cheese Plate** assortment of fine cheeses, nuts, fruit, grilled baguette 14

**Carolina Quail** tasso cornbread stuffing, collard greens, quail confit, muscadine glaze 16

**Grass Fed Beef Carpaccio\*** thinly sliced raw beef, capers, grated parmesan, grilled baguette 14

**Charcuterie Plate** country pâté, chicken liver mousse, pork rillettes, pickled vegetables, petit salad, traditional accompaniments, grilled baguette 15

### *We proudly serve product sourced from our local farmers*

*Ambrose Family Farms, Wadmalaw, SC*

*Clammer Dave's, McClellanville, SC*

*Crosby's Seafood, Charleston, SC*

*Geechie Boy Mill, Edisto Island, SC*

*GrowFood Carolina, Charleston, SC*

*Holy City Farms, Wadmalaw, SC*

*Joseph Fields Farm, Charleston, SC*

*Keegan-Filion Farm, Walterboro, SC*

*Kurios Farms, Moncks Corner, SC*

*Manchester Farms, Columbia, SC*

*Split Creek Farm, Anderson, SC*

*Heritage Farms, Seven Springs, NC*

## Main Courses

- Local Grouper** Carolina Gold rice pirlou, asparagus, preserved lemon butter 32
- Shrimp & Grits** house sausage, country ham, tomatoes, green onions, garlic, Geechie Boy grits 28
- New Bedford Scallops\*** okra, tomato ham hock broth, pickled squash 30
- BBQ Tuna\*** topped with fried oysters, green onions, country ham butter, mustard Q 33
- Duck Breast\*** Johnny cake, butternut squash, red cabbage, honey thyme reduction 30
- Pork Chop\*** farro piccolo, curly kale, caramelized onions, sorghum apple chutney 30
- New Zealand Lamb Rack\*** green beans, pearl onions, sweet pepper relish, rosemary reduction 36
- Vegetable Plate** a variety of the best vegetables we can find 26

## Allen Brothers of Chicago Grilled Steaks

- Prime New York Strip 14 oz\*** charred red onion, house steak sauce 44
- Beef Tenderloin 8 oz\*** blue cheese compound butter, green peppercorn sauce 40

## Sides

- |                                 |                                    |
|---------------------------------|------------------------------------|
| <b>Potato of the Day</b> 6      | <b>Geechie Boy Yellow Grits</b> 6  |
| <b>Steamed Asparagus</b> 8      | <b>Charleston Gold Wild Rice</b> 6 |
| <b>Steamed Broccolini</b> 8     | <b>Sautéed Spinach</b> 8           |
| <b>Braised Collard Greens</b> 6 | <b>Grilled Okra</b> 6              |

## Desserts

- Warm Sour Cream Apple Pie** walnut streusel, vanilla ice cream 10
- Banana Cream Pie** caramelized banana, rum caramel 9
- Chocolate Pot de Crème** Bulls Bay sea salt 9
- Crème Brûlée** rich vanilla custard with hard caramel 9
- Bourbon Pumpkin Bread Pudding** vanilla ice cream 9
- Locally Made Ice Cream or Sorbet** today's featured flavor 7
- Cheese Plate** assortment of fine cheeses, nuts, fruit, grilled bread 14

General Manager Peter Pierce ★ Executive Chef Russ Moore

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# GLUTEN FREE DINNER MENU

## Soup, Appetizers & Salads

**Sea Island Red Pea Soup** local crème fraîche, scallions 8

**Baby Lettuces** root vegetables, dried cranberries, sunflower seeds, white balsamic vinaigrette 10

**Roasted Pumpkin Salad** baby lettuces, goat cheese, dates, spiced pecans, cider vinaigrette 13

**Beet & Aurgula Salad** shaved fennel, toasted hazelnuts, whipped feta 12

**Smoked Carolina Trout Rillettes** petit salad, citrus, red onion jam, sliced cucumber 14

**Sweet Potato Tamale** oxtail, guajillo mole, salsa verde, avocado 14

**Clammer Dave's Steamed Clams** parsley, roasted garlic cream 14

**Grilled Eggplant** burrata, peperonata, basil pesto 12

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**Cheese Plate** assortment of fine cheeses, toasted nuts & fruit 14

**Grass Fed Beef Carpaccio\*** thinly sliced raw beef, capers, pecorino Romano 14

**Charcuterie Plate** country pâté, chicken liver mousse, pork rillettes, pickled vegetables, petit salad, traditional accompaniments 15

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*Manchester Farms, Columbia, SC*

*Split Creek Farm, Anderson, SC*

*Wabi Sabi Farm, Cordesville, SC*

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| <b>Steamed Broccolini</b> 8     | <b>Sauteed Spinach</b> 8           |
| <b>Braised Collard Greens</b> 6 | <b>Grilled Okra</b> 6              |

## Desserts

- Chocolate Pot de Crème** Bulls Bay sea salt 9
- Crème Brûlée** rich vanilla custard with hard caramel 9
- Fresh Fruit Plate** drizzled with local honey 8
- Locally Made Ice Cream or Sorbet** today's featured flavor 7
- Cheese Plate** assortment of fine cheeses, toasted nuts & fruit 14

General Manager Peter Pierce ★ Executive Chef Russ Moore

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