



SMALL BITES

FRIED BRUSSELS SPROUTS
HERB BUTTERMILK DRESSING
\$9

BAKED CHORIZO MAC
MANCHEGO CHEESE, CHORIZO
PICKLED PEPPERS, CHICHARRONES
\$11

LOBSTER POT PIE
POACHED LOBSTER, AROMATIC VEGETABLES
PEAS, COGNAC CREAM, PUFF PASTRY
\$14

GRILLED SHRIMP AND LOBSTER TOSTADAS
LIME CREMA, PINEAPPLE SALSA
PICKLED RED ONION
\$14

CHARCUTERIE BOARD
CORNICHONS, OLIVES, HOUSE MUSTARD, BAGUETTE
\$12

FRIED CHICKEN LIVERS
ADLUH GRITS, BACON GRAVY
FRIED ONIONS, HOT SAUCE
\$10

FRIED GREEN TOMATOES
PIMENTO CHEESE, CHOW CHOW, HOT SAUCE
\$9

CRAB CAKES
CORN COULIS, GRILLED CORN AND CUCUMBER SALAD
SMOKED ALEPPO AIOLI
\$14

ARTISANAL CHEESE PLATE
SEASONAL FRUIT, OLIVES, BAGUETTE
\$12

BRAISED SHORT RIB
MASHED POTATOES, NATURAL JUS
CRISPY ONIONS
\$14

SALADS

ICEBERG WEDGE
TOMATOES, CROUTONS, BLUE CHEESE CRUMBLES
BACON, HERB BUTTERMILK DRESSING
\$7

MELON, PROSCIUTTO, BURRATA SALAD
ARUGULA, TOASTED SUNFLOWER SEEDS
WHITE BALSAMIC AND OLIVE OIL
\$8

MIXED GREEN SALAD
CHERRIES, PICKLED RHUBARB, GREEN AND RED OAK LETTUCE
BLUE CHEESE, CANDIED PECANS, SHERRY VINAIGRETTE
\$8

CHOPPED SALAD
ROMAINE, TOMATOES, CUCUMBER, DICED EGG, TOASTED ALMONDS
BACON, CHEDDAR, CREAMY HONEY MUSTARD VINAIGRETTE
\$8

ADD: SMOKED HEN \$7 SHRIMP \$8

ENTREES

PALMETTO FARMS HEN
LEMON HERB GNOCCHI, ROASTED RED AND YELLOW PEPPERS
ASPARAGUS, SPRING PEA PUREE
\$18

GRILLED SCOTTISH SALMON
BROCCOLI AND BEET SLAW, RICED CAULIFLOWER
LEMON VINAIGRETTE
\$26

SHRIMP & GRITS
TASSO HAM GRAVY, CHARRED PEPPERS AND ONIONS
FRIED OKRA, COLLARDS
\$21

GRILLED DUROC PORK CHOP
CORNBREAD PANZANELLA, FETA, SPINACH
GRILLED CORN, PEACH MARMALADE
\$24

ROASTED MEATLOAF
WHITE RICE AND GRAVY
STEWED TOMATOES, FRIED OKRA
\$18

HOUSE GROUND C.A.B. BURGER*
HOUSE BACON, GRILLED ONION, SMOKED TOMATO AIOLI
SEASONED FRIES, CHEDDAR, GORGONZOLA, OR SMOKED GOUDA
\$14