



SMALL BITES

FRIED BRUSSELS SPROUTS
HERB BUTTERMILK DRESSING
\$9

MAC 'N' CHEESE
TROTTOLE PASTA, PIMENTO CHEESE
SMOKED PORK SHOULDER, FRIED PICKLED OKRA
\$11

CRAB & AVOCADO TOWER
JUMBO LUMP CRAB, AVOCADO, CUCUMBER
CORN, RADISH, CITRUS DRESSING
\$12

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

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

SMOKED SALMON RANGOON
SCALLION AND CREAM CHEESE WONTONS
MANDARIN CHILI GLAZE
\$10

HUMMUS DU JOUR
CRACKERS & ASSORTED HOUSE BREADS
\$9

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

BRAISED SHORT RIB
CORN CAKE, MOLE SAUCE, CREMA
QUESO FRESCO
\$14

SALADS

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

HEIRLOOM TOMATO SALAD
BULGARIAN FETA, CUCUMBERS
SHAVED RED ONION, ARUGULA
SHERRY VINAIGRETTE
\$8

STRAWBERRY SALAD
LOCAL STRAWBERRIES, BABY SPINACH, CANDIED PECANS
GOAT CHEESE, BASIL VINAIGRETTE
\$8

CLASSIC CEASAR
ROMAINE, CROUTONS, SHAVED PARMESAN
LEMON ANCHOVY VINAIGRETTE
\$8

ADD: SMOKED HEN \$7 SHRIMP \$8

ENTREES

ROASTED PALMETTO FARMS HEN
HOUSE-MADE SPINACH FETTUCCINE, ROASTED TOMATOES
ASPARAGUS, MUSHROOMS, FRESH MOZZARELLA
\$18

GRILLED SALMON
PARMESAN RISOTTO, ASPARAGUS
MARINATED TOMATOES, SALSA VERDE
\$24

SHRIMP & GRITS
TASSO HAM, PEPPERS & ONIONS
BÉCHAMEL, COLLARDS
\$21

GRILLED BONE-IN PORK CHOP*
SPANISH RICE, BLACK BEANS
JICAMA SLAW, PINEAPPLE SALSA
\$24

SEARED MEATLOAF
SMASHED POTATOES, COLLARDS, BROWN GRAVY
\$18

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