



## 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  
\$14

**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 CAESAR**  
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  
\$26

**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