

APPETIZERS

Chopped Salad

Chopped Fresh Vegetables, Mesclun Greens
Buttermilk Ranch Dressing

11

Lobster Salad & Crispy Mirliton

Arugula Smear, Candied Jalapeño

17

Spinach Salad

Tomato Raisins, Roasted Chickpeas,
Grilled Red Peppers,
Roasted Garlic Vinaigrette

13

Raw Cajun Red Snapper

Fresno Chilies, Crispy Beans, Pickled Okra,
Citrus Jus

12

Chilled Raw Oysters

Chayote Mignonette, Grilled Pineapple Salsa

18

Blackened King Crab Legs

Tasso Ham, Corn & Chanterelle Succotash

15

House-made Sausage

"Napple" Kraut, Bourbon Caramel Sauce

14

Chef's Market Soup

10



TABLE SHARES

Black-Eyed Pea Hummus

Olive Oil, Preserved Lemon, Smoked Pimentón

10

Louisiana Crawfish Gumbo Fritters

Crawfish, Rice, Tomato Aioli

14

Chef's House Made Charcuterie

A Selection of Chef Cured Meats & Hams,
Nana's Pickles, Homemade Brown Butter Mustard

14

SIDE DISHES

Scallion Brioche Dressing

Hand Cut Gravy Fries

Mashed Potatoes & Gravy

Braised Collards & Kale

Roasted Foraged Mushrooms

Crackling Creamed Corn

9

Grits Three Ways

Honey, Cheesy, Porky

16

ENTREES

Scallops & Honey Grits

Toasted Corn Relish, Lobster Barbeque Jus

24

Pan Roasted Drum Fish

Braised Escarole, Steamed Cockles,
Succotash, Ocean Herbal Broth

19

Sullivan Island Bog

Shrimp, Crawfish, Mussels, Squid, Scallop,
Andouille, Charred Tomatoes, Okra,
Carolina Red Rice

26

Corn Flake Crusted Chicken

Stuffed with Andouille & Cheddar,
Braised Collards & Kale, Barbeque Beans

21

Roasted Long Island Duck

Green Tomato Relish, Confit Yukon Hash, Egg

26

Spiced Rubbed Venison

Shiitake Mushrooms, Asparagus, Ramps,
Sweet Potato Terrine, Mulled Pear Jus

28

Smoked Filet Mignon

Grilled Leek, Potato Fondant, Chicory Gravy

31

Grilled Double Pork Porterhouse for Two

Black Garlic Barbeque Sauce

46

Chef Michael Vignola