

Appetizers

She-Crab Soup

Jumbo Lump Crabmeat, Corn Bread 14

Grilled Octopus

Tasso Beer Mustard, Pork Rinds 13

Crab Cakes

Spicy “Tartar” Sauce 14

Braised Pork Belly Sliders

Pickles, Cucumber Lime Slaw 12

Fish Tacos

Cole Slaw, Chipotle Crema 12

Roasted Marrow Pipes

Braised Onion, House Made Hot Sauce, Pickles, Toast 12

Salads

Bibb Salad

Winter Vegetables, Fried Green Tomato Bits
Lemon Vinaigrette 13

Crispy Pig Ear Salad

Frisée, Bacon, Pimento Cheese Vinaigrette 14

Executive Chef Oliver Gift



Mains

Carolina Shrimp and Grits

Andouille Sausage, Anson Mills Cheddar Grits
Tomato Gravy 20

Grilled Arctic Char

Red Quinoa, Smoked Apple Purée,
Brown Butter Cajun Sauce 24

Ricotta Gnocchi

Mangalitsa Pork, Pimento, Scallions 20

Roasted Scallops in Tomato Broth

Tomato Confit, Potato, Onions, Bacon, Toast 26

BBQ Ribs

Pimento Cheese Potatoes, Collard Greens 25

Bourbon BBQ Pork Chop

Sweet Potato Purée, Roasted Fingerling Potatoes
Squash, Brussels Sprouts 26

Sirloin Steak

Broccolini, “Hotnaise” Sauce, Potato-Onion Hash 30

Fried Chicken Biscuit

Fried Chicken Breast, Cheddar Biscuit
Country Sausage Gravy, Onion Jam 19

******CLASSIC FRIED CHICKEN******

with Buttermilk Ranch Dressing, Cornbread

Whole (10 pieces) \$50

Half Portion (5 pieces) \$28

Snacks for the Table

Bacon Deviled Eggs 6

Fried Pickles, Green Goddess Sauce 7

Creamy Leek Dip, Home Made Potato Chips 7

Fried Oysters, Lowcountry Mustard BBQ Sauce 8

Pork Rinds, House Made Hot Sauce 7

Hush Puppies 8

Fried Okra, Ranch Dressing 8

***** **Lowcountry Sampler*******

Bacon Deviled Eggs, Creamy Leek Dip

Benton’s Country Ham

Mini Crab Cakes 16

Sides

Spicy Scallion Cornbread with Whipped Butter 7

Collard Greens, Ham Hock 8

Anson Mills Cheddar Grits 8

Butterscotch Baked Beans 8

Roasted Brussels Sprouts, Bacon, Chili Flakes 9

Mac n Cheese 8

Mac n Cheese with Bacon and Jalapeno 10

*****Bourbon Pairing*****

\$25/person

Try 3 Different Bourbons Paired with

Appetizer, Entrée, Dessert