

LUNCH

12 PM - 3 PM

House Made DESSERT

CHOCOLATE SILK VACHERIN	18
Whipped White Chocolate Ganache, Crispy Meringue (d)	
FARMSTAND STRAWBERRY SHORTCAKE	18
Macerated Strawberries, Grand Marnier Cream (d)	
ESPRESSO MARTINI SEMIFREDDO	18
Espresso Granita (d, gf)	
HAND PACKED HALF PINTS	10
Ice Cream (d, gf) Sorbet (gf)	

For the TABLE

FRENCH ONION DIP	24
Torpedo Shallot, Crème Fraîche Idaho Potato Chips (d, gf)	
SEAFOOD SALAD	30
Maine Lobster, Mussel North Carolina Blue Crab, Mangrove Shrimp Stone Fruit, Fresno Vierge (sf)	
SMOKED BEEF CARPACCIO*	26
Pecorino, Watercress, Crispy Artichokes (d)	
ARTISAN CHEESE & CHARCUTERIE	32
Seasonal Fruit, Home Made Jam, Pickles Grilled Sourdough (d)	

Specialty SANDWICHES

SIGNATURE BURGER*	30
Garlic Aioli, Bibb Lettuce, Tomato Bacon, Onion Jam, Dill Pickle Aged Cheddar, Fries (d)	
TURKEY CLUB	27
House-Brined Turkey Breast, Tomato Lettuce, Bacon, Gruyère Cheese Dijonnaise, Fries (d)	
GRILLED CHICKEN SANDWICH	27
Chipotle Mayo, Pickles, Bibb Lettuce, Fries (d)	

Light & Bright

LOWCOUNTRY SHE CRAB SOUP*	21
Jumbo Lump Crab Meat, Pedro Ximénez Sherry Smoked Trout Roe, Sea Salt Crisp (sf, d)	
SUNFLOWER SALAD	21
Sunflower Seeds, Sprouts, Fennel Pollen Dressing (d, gf)	
BUF BURRATA	25
Strawberry, Arugula, Sicilian Pistachio (n, d, gf)	
CAESAR SALAD*	24
Baby Gem Leaves, House Caesar Dressing Pangrattato, Solo Di Bruna, Boquerones (d)	
BISTRO SALAD	21
Bibb Lettuce, Pickled Shallot, Candied Walnut Edisto Honey & Mustard Emulsion, (gf, v, n, vbr)	
SALAD ADDITIONS	
6oz Seared Salmon* (gf)	22
6oz Grilled Chicken Breast (gf)	15
6oz Grilled Beef Tenderloin* (gf)	36
5 Jumbo Mangrove Shrimp (gf)	26

Land & Sea

JOHNNYCAKE FLOUNDER	37
Almond, Brown Butter, Lemon, Haricot Verts (d, n)	
LOWCOUNTRY SHRIMP & GRITS	36
Charleston Stone Ground Grits, Tasso Gravy Mangrove Shrimp, Goat Feta, Crispy Phyllo Green Tomato Marmalade (sf, d)	
MADRAS CURRY CAULIFLOWER	19
Coconut Crumble, Black Garlic, Basil (v, n)	
LOCAL CRAB CAKE*	40
Hass Avocado, Shaved Fennel, Citrus Beurre Blanc (sf, d, gf)	
LOBSTER THERMIDOR LUMACHE PASTA	41
Tarragon, Garlic Crunch, Calabrian Chili Collard Greens (sf, d)	
STEAK FRITES*	66
12-ounce Prime Certified Angus Beef New York Strip Skinny Fries, Ancho Chile A1 (n, d)	
JOYCE FARMS AIRLINE CHICKEN	36
Butter Beans, Lacinato Kale, Rosemary Pan Jus (d)	

SIDES

Caesar* (d)	12
Cheese Grits (d, gf)	10
Grilled Broccolini (gf)	13
Fries	10

vg vegan | vbr vegan by request | v vegetarian

gf gluten free | n contains nuts | d contains dairy | sf contains shellfish

**Please note, contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 20% gratuity will be added to parties of six or more.*