
APPETIZERS & SHAREABLE

BLUE CRAB SALAD 26

avocado mousse | pickled mango | red onion
sourdough crackers

HAMACHI CRUDO * 20

olive tapenade | lemon zest | micro watercress

SOUPS, LOCAL GREENS & LEAVES

LOWCOUNTRY SHE CRAB SOUP 14

jumbo lump crab meat | sherry | crème fraîche

GAZPACHO ANDALUZ 12

herb oil | basil | gf

ICEBERG WEDGE SALAD 20

shaved vegetables | applewood smoked bacon | buttermilk dressing

CAESAR SALAD 20

hearts of romaine | brioche croutons | white anchovies
caesar dressing

BURRATA SALAD 22

pea puree | pea salad
toasted sunflower seeds | sherry glaze | marigolds

SALAD ADDITIONS:

seared salmon* 18 | grilled chicken 14
jumbo shrimp 15 | half avocado 6

SMOOTHIES & JUICE

STRAWBERRY BANANA 15

greek yogurt | gf

GREEN REVITALIZING JUICE 11

kale | cucumber | pineapple | lemon | v, gf

FRUIT JUICE 5

apple | cranberry | grapefruit | fresh-squeezed orange 7

OUR SPECIALTY SANDWICHES

SHRIMP TOAST 35

toasted sourdough | avocado spread | smoked salmon
shrimp salad | horseradish dressing | shaved radish

SOUTHERN STYLE EGGS BENEDICT * 29

poached farm eggs | buttermilk biscuit | bacon
hollandaise sauce | sautéed spinach | grilled asparagus

PALMETTO BURGER * 28

garlic aioli | aged cheddar
dill pickle | bibb lettuce | pomme frites | add bacon +5

TURKEY CLUB 25

toasted white bread | shaved turkey breast | gruyère cheese
bacon | lettuce | tomato | dijon mayonnaise | pommes frites

FROM OUR LOCAL WATERS

PAN SEARED CAROLINA FLOUNDER 34

roasted fingerling potatoes | marinated tomato | sauce gribiche

LOWCOUNTRY SHRIMP & GRITS 32

charleston stone ground grits | smoked gouda
red onion | cherry heirloom tomato | chopped bacon
jumbo shrimp | scallions

FROM OUR BUTCHER

10 OZ DRY AGED RIBEYE * 55

boneless dry aged ribeye filet | pommes frites
fresh herb salad | café de paris butter

ROASTED DUCK BREAST * 34

braised morels | fava beans
pea shoots | port wine jus

SIDES & THINGS

CAESAR SALAD	12	GRILLED ASPARAGUS v, gf	10
POMMES FRITES & SEA SALT v	10		
GRILLED BROCCOLINI	10		

Many of our menu items may be prepared as Vegetarian, Vegan or Gluten Free | v - vegan gf - gluten free

**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 6 or more.*

WINE LIST

BUBBLES (glass/bottle)

BISOL JEIO PROSECCO BRUT (TREVISO)	16/64
VEUVE CLICQUOT BRUT (CHAMPAGNE)	32/128
VAL DE MER ROSÉ BRUT NATURE (BURGUNDY)	18/72

WHITE WINES

SCARPETTA PINOT GRIGIO (FRIULI)	13/52
MILLET SANCERRE (LOIRE VALLEY)	19/76
ESK VALLEY SAUVIGNON BLANC (NEW ZEALAND)	14/56
CHANSON VIRE-CLESSE (BURGUNDY)	18/72
SONOMA-CUTRER CHARDONNAY "RUSSIAN RIVER RANCHES" (SONOMA COAST)	16/64

ROSÉ

PEYRASSOL ROSÉ "LA CROIX" (MÉDITERRANÉE)	16/64
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RED WINES

CALERA PINOT NOIR "CENTRAL COAST" (CALIFORNIA)	17/68
SMITH & HOOK CABERNET SAUVIGNON (CALIFORNIA)	17/68

SPECIALTY COCKTAILS

FIRST SERVE 18

GREY GOOSE VODKA | SELTZER
BUTTERFLY PEA FLOWER INFUSED LEMONADE

GOLDEN CIRCLE 18

KETEL ONE VODKA | GIN | LILLET BLANC

MARKET STREET MIMOSA 17

BISOL JEIO PROSECCO
ORANGE JUICE

BELLINI DE PESCHE 17

BISOL JEIO PROSECCO | PEACH SCHNAPPS
PEACH NECTAR

1919 SPRITZ 17

APEROL | BISOL JEIO PROSECCO
SELTZER | ORANGE

RIVIERA MARY 17

KETEL ONE CITROEN | CHARLESTON BOLD & SPICY
CELERY & CITRUS

BLUE AGAVE PALOMA 17

ASTRAL BLANCO TEQUILA | GRAPEFRUIT
FRESH LIME | SODA

OLD FASHIONED 18

HOUSE-BLENDED WHISKEYS | DEMERARA SUGAR
ANGOSTURA BITTERS | ORANGE

BEER

DOMESTIC 7

MICHELOB ULTRA
MILLER LITE

CRAFT 9

COAST HOPART
MUNKLE PILSNER
WESTBROOK WHITE THAI
EDMUND'S OAST SOMETHING COLD BLONDE (16OZ)

SWEETS

CLASSIC CRÉME BRÛLÉE 14

chocolate | caramelized sugar

SMASH COCONUT 14

coconut mousse | dark chocolate | mango gel | sable crust

SOUTH CAROLINA-ALASKA 14

black currant ice cream | vanilla cake | italian meringue | strawberry gel |

FRESHLY MADE ICE CREAM & SORBET 8

PLEASE SPEAK WITH YOUR SERVER ABOUT OUR
SEASONAL OFFERINGS

