
APPETIZERS & SHAREABLE

CRAB SALAD 26

jumbo lump crab | whole grain dijon dressing
garlic lavash | bottarga | chives

STEAK TARTARE* 21

watercress | pickled mustard seeds | grilled sourdough bread

SOUPS, LOCAL GREENS & LEAVES

LOWCOUNTRY SHE CRAB SOUP 14

jumbo lump crab meat | sherry | crème fraîche

ROASTED CAULIFLOWER & APPLE SOUP 13

vadouvan spices | toasted coconut | herb oil | v, gf

POACHED PEAR & FIG SALAD 20

mesclun lettuce | puffed rice | statesboro blue cheese
dried figs | pear vinaigrette | gf

WINTER HARVEST CAESAR SALAD 20

hearts of romaine | radicchio | tuscan kale | brioche croutons
shaved parmesan | white anchovies

ROASTED SQUASH & BURRATA SALAD 22

seasonal squash | aged sherry vinaigrette
pomegranate seeds | herb gremolata

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

LOBSTER ROLL 42

brioche roll | garlic butter poached maine lobster
pommes frites | sea salt

SOUTHERN STYLE EGGS BENEDICT* 29

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

PALMETTO BURGER* 28

smoked tomato & horseradish aioli | aged cheddar
benton's bacon | fries | add one egg any style +5

TURKEY CLUB 25

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

FROM OUR LOCAL WATERS

CAROLINA RAINBOW TROUT 36

marsh hen mill jimmy red grits | pimento broth
scallions | gf

LOWCOUNTRY SHRIMP & OKRA GUMBO 32

smoked andouille sausage | tomato
sweet peppers | carolina gold rice

FROM OUR BUTCHER

10 OZ DRY AGED RIBEYE* 55

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

SPICED PORK CHOP* 36

braised red cabbage | apple cider jus
rosemary caramelized apples

SIDES & THINGS

POACHED PEAR & FIG SALAD gf	12	GRILLED ASPARAGUS v, gf	10
POMMES FRITES & SEA SALT v	10	CAROLINA GOLD RICE v, gf	8
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	16/64
“RUSSIAN RIVER RANCHES” (SONOMA COAST)	

ROSÉ

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

LOUIS LATOUR PINOT NOIR “VALMOISSINE” (FRANCE)	15/60
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

MSC MIMOSA 17

MAISON RICHE BRUT, CRÉMANT DE BORDEAUX
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

MICHELOB ULTRA | MILLER LITE 7

CRAFT

COAST HOPART 9

MUNKLE PILS

WESTBROOK WHITE THAI

EDMUND'S OAST SOMETHING COLD BLONDE ALE (16OZ)

SWEETS

CLASSIC CRÉME BRÛLÉE 13

chocolate | caramelized sugar

FRENCH BEIGNETS 13

caramel sauce | vanilla anglaise

CHOCOLATE HAZELNUT TART 13

chocolate crust | chocolate mousse | candied hazelnut | vanilla crema

SAUTERNE PEAR 14

poached pears | chocolate ice cream | passion fruit coulis | almonds

FRESHLY MADE ICE CREAM & SORBET 6

PEAR WILLIAM AND BRANDY SORBET | v, gf

CHOCOLATE ICE CREAM | gf

PISTACHIO ICE CREAM | gf

VANILLA ICE CREAM | gf

