
APPETIZERS & SHAREABLE

BLUE CRAB SALAD 28

hass avocado | local apple | persian cucumber
sourdough crisp

TRIO CRUDO* 30

pickled fresno | honeynut squash | capote caper
torpedo shallot | winter citrus | gf

SOUPS & LOCAL GREENS

LOWCOUNTRY SHE CRAB SOUP 20

jumbo lump crab meat | pedro ximénez sherry
crème fraîche | smoked sea salt crisp

SUNCHOKE VELOUTÉ 21

confit sunchoke | country ham | hazelnut
brown butter | gf | v

CAESAR SALAD 20

baby gem leaves | house caesar dressing | pangrattato
parmigiano reggiano | boquerones

BURRATA & BEET SALAD 21

buf burrata | coffee roasted beets | pistachio | pomegranate
clementine dressing | espelette | gf

LOCAL BIBB SALAD 21

pink lady apple | roasted squash | farmer cheese
tarragon vinaigrette | gf

SALAD ADDITIONS

seared salmon* 18
grilled chicken 14

SPECIALTY SANDWICHES & TARTINES

TIGER SHRIMP TARTINE 35

toasted sourdough | tiger shrimp | hass avocado
smoked salmon | horseradish dressing

PALMETTO BURGER* 30

garlic aioli | aged cheddar | caramelized onion | heirloom tomato
dill pickle | bibb lettuce | double smoked bacon | pomme frites

TURKEY CLUB 26

sourdough | shaved turkey breast | bibb lettuce | gruyère cheese
double smoked bacon | heirloom tomato | dijon mayonnaise

LAND & SEA

PAN SEARED LOCAL CATCH 39

fregola sarda | seasonal vegetables | purple kale

LOWCOUNTRY SHRIMP & GRITS 36

charleston stone ground grits | tasso gravy | south carolina prawns
goat feta | crispy phyllo | green tomato marmalade

STOREY FARM AIRLINE CHICKEN 34

foraged mushrooms | braised greens
cauliflower and black garlic purée

12^{OZ} DRY AGED RIB EYE 55

broccolini | purée parmentier | sauce périgieux | gf

LUMACHE PASTA 33

short rib sugo | basil crunch | calabrian chili
parmigiano reggiano

PEI MUSSELS 34

garlic confit | nduja butter | piquillo pepper | grilled sourdough

SIDES & THINGS

CAESAR SALAD	10	GRILLED ASPARAGUS gf, v	10
POMMES FRITES & SEA SALT	10	CHEESE GRITS gf	10
GRILLED BROCCOLINI gf, v	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-CUTREER CHARDONNAY 16/64

“RUSSIAN RIVER RANCHES” (SONOMA COAST)

ROSÉ

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

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 | gf | nf

SMASH COCONUT 14

coconut mousse | dark chocolate | mango gel | sable crust

PEAR CHARLOTTE 14

sponge cake | pear mousse | caramelized pears | chocolate sauce | nf

FRESHLY MADE ICE CREAM & SORBET 8

PLEASE SPEAK WITH YOUR SERVER ABOUT OUR
SEASONAL OFFERINGS

