

LUNCH

12 PM - 3 PM

For the TABLE

BLUE CRAB SALAD 28

Lemon Verbena, Herb Aioli, Mint, Melon Broth
Sourdough Crisp

HAMACHI CRUDO* 27

Seasonal Stone Fruit, Fresno Oil, Citrus Essence
Fennel Bronze

Light & Bright

LOWCOUNTRY SHE CRAB SOUP 20

Jumbo Lump Crab Meat, Pedro Ximénez Sherry
Crème Fraîche, Smoked Sea Salt Crisp

STONE FRUIT PANZANELLA 24

Buf Burrata, Fermented Rosebank Farms Tomato
Stone Fruit, Sourdough Crouton (v)

BITTER GREENS 21

Chicories, Artisan Greens, Marcona Almond
Idiazabal Cheese, Riesling Vinaigrette (v)

CAESAR SALAD 20

Baby Gem Leaves, House Caesar Dressing
Pangrattato, Solo Di Bruna, Boquerones

LOCAL BIBB SALAD 21

Herbes de Provence, Torpedo Shallot
Dijon Mustard Emulsion (v)

SALAD ADDITIONS

6oz Seared Salmon*	22
6oz Grilled Chicken Breast	14
8oz Grilled Beef Tenderloin	60
5 Tiger Prawns	26

Specialty SANDWICHES

SIGNATURE BURGER* 30

Garlic Aioli, Bibb Lettuce, Tomato

Bacon, Onion Jam, Dill Pickle

Aged Cheddar, Sidewinder Fries

TURKEY CLUB 26

House-Brined Turkey Breast, Tomato

Lettuce, Bacon, Gruyère Cheese

Dijonnaise, Sidewinder Fries

Land & Sea

PAN SEARED LOCAL CATCH 39

Fregola Sarda, Saffron Vin Jaune

Rosebank Farms Tomato, Purple Kale

LOWCOUNTRY SHRIMP & GRITS 36

Charleston Stone Ground Grits, Tasso Gravy

Carolina Prawns, Goat Feta, Crispy Phyllo

Green Tomato Marmalade

SHORT RIB BOURGUIGNON 55

Pommes Aligot, Seasonal Vegetables

Sunchoke Crisp, Herb Oil

SHRIMP THERMIDOR LUMACHE PASTA 34

Tarragon, Garlic Crunch, Calabrian Chili

Collard Greens

SIDES

Caesar 10

Cheese Grits 10

Sidewinder Fries 10

Grilled Broccolini 12

Grilled Asparagus 12

**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.*