

APPETIZERS & SHAREABLES

BLUE CRAB SALAD 28

lemon verbenal herb aioli | mint
melon broth | sourdough crisp

HAMACHI CRUDO* 27

seasonal stone fruit | fresno oil | citrus essence
bronze fennel | gf

SOUPS & LOCAL GREENS

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

CAESAR SALAD * 20

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

BITTER GREENS 21

chicories | artisan greens | marcona almonds
idiazabal cheese | riesling vinaigrette | gf

LOCAL BIBB SALAD 21

herbes de provence | torpedo shallot
dijon mustard emulsion | gf | v

SALAD ADDITIONS

seared salmon* 22 | beef tenderloin* 60
grilled chicken 14 | tiger prawns* 26

SPECIALTY SANDWICHES

PALMETTO BURGER* 30

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

TURKEY CLUB 26

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

LAND & SEA

PAN SEARED LOCAL CATCH 39

fregola sarda | saffron vin jaune | purple kale
rosebank farms tomato

LOWCOUNTRY SHRIMP & GRITS 36

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

STOREY FARMS CHICKEN FRICASSEE 39

heirloom carrot | foraged mushrooms
shishito pepper | local greens | gf

12 OZ HELUKA PORK CHOP * 45

stone fruit mostarda | grilled greens | edisto gold honey jus | gf

SHRIMP THERMIDOR LUMACHE PASTA 34

tarragon | garlic crunch | calabrian chili
local greens | parmigiano reggiano

SHORT RIB BOURGUIGNON* 55

pommes aligot | seasonal vegetables
sunchoke crisps | herb oil

SIDES & THINGS			
CAESAR SALAD	10	GRILLED ASPARAGUS gf v	12
POMMES FRITES & SEA SALT	10	CHEESE GRITS gf	10
CHARRED BROCCOLINI gf v	12		

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)	36/144
VAL DE MER ROSÉ BRUT NATURE (BURGUNDY)	18/72

WHITE WINES	
SCARPETTA PINOT GRIGIO (FRIULI)	13/52
MOULIN-JAMET SANCERRE (LOIRE VALLEY)	20/80
ESK VALLEY SAUVIGNON BLANC (NEW ZEALAND)	14/56
VÉRIZET VIRE-CLESSE (BURGUNDY)	18/72
SONOMA-CUTRER CHARDONNAY	16/64
“RUSSIAN RIVER RANCHES” (SONOMA COAST)	

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

RED WINES	
CHALK HILL PINOT NOIR (CALIFORNIA)	17/68
SMITH & HOOK CABERNET SAUVIGNON (CALIFORNIA)	17/68

SPECIALTY COCKTAILS

NATALIE LA MURE 19
hornitos blanco tequila triple sec
fresh lime juice agave fresh blackberries

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

BLUE AGAVE PALOMA 17
hornitos blanco tequila grapefruit
fresh lime soda

THE BLUSHING MULE 19
tito's vodka fresh lime juice blood orange
ginger beer

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

CHOCOLATE MINT CAKE 14
chocolate and mint chiffons | jivara milk chocolate ganache
sweet mint ice cream | orange | nf

COCONUT LEMONGRASS MOUSSE 14
mango passion crèmeux | guava sherbet | burnt sesame caramel | nf

FRESHLY MADE ICE CREAM & SORBET 8

Please speak with your server about
our seasonal offerings.

