

APPETIZERS & SHAREABLES

SEAFOOD SALAD* 30

Maine Lobster | PEI Mussel | Local Crab
Tiger Prawns | Stone Fruit | Fresno Vierge g, sf

HAMACHI CRUDO* 28

Local Citrus | Shinko Pear | Dill Oil
Coconut Citronette gf

HONEYNUT SQUASH 24

Charred Vinaigrette | Iberico Ham
Toasted Hazelnut gf, n, vbr

SOUPS & LOCAL GREENS

LOWCOUNTRY SHE CRAB SOUP* 20

NC Blue Crab | Pedro Ximénez Sherry
Smoked Trout Roe | Sea Salt Crisp g, d, sf

BUF BURRATA 25

Fuyu Persimmon | Young Thyme | Grapefruit Gastrique
Sicilian Pistachio gf, d, n

CAESAR SALAD* 20

Baby Gem | House-Made Caesar Dressing | Pangrattato
Solo Di Bruna | Boquerones g, d

BISTRO SALAD 21

Bibb Lettuce | Pickled Shallot | Candied Walnut
Edisto Honey and Mustard Emulsion gf

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 g, d

TURKEY CLUB 26

Sourdough | House-Brined Turkey Breast | Bibb Lettuce
Gruyère Cheese | Double-Smoked Bacon | Heirloom Tomato
Dijon Mayonnaise g, d

LAND & SEA

BUTTER POACHED CATCH* 39

SC Clams | New Potatoes | Bok Choy
Smoked Trout Roe gf, d, sf

LOWCOUNTRY SHRIMP AND GRITS 36

Charleston Stone-Ground Grits | Tasso Gravy | Tiger Prawns
Goat Feta | Crispy Phyllo | Green Tomato Marmalade g, d, sf

JOYCE FARMS AIRLINE CHICKEN 35

Cauliflower | Black Garlic | Calabrian Chili | Local Greens
Parmigiano Reggiano gf, d

LOBSTER THERMIDOR LUMACHE PASTA 39

Tarragon | Garlic Crunch | Calabrian Chili
Local Greens | Parmigiano Reggiano g, d, sf

LOCAL CRAB CAKE* 40

Hass Avocado | Shaved Fennel | Seasonal Citrus
Caviar Beurre Blanc g, d, sf

STEAK FRITES 80

8oz Prime Beef Ribeye Cap | Pomme Pont Neuf
Bearnaise g, d | Make It Oscar* +30

SIDES & THINGS

CAESAR SALAD* g, d	10	GRILLED ASPARAGUS gf, v	12
SIDEWINDER POMME FRITES AND SEA SALT	10	CHEESE GRITS gf, d	10
CHARRED BROCCOLINI gf, v	12		

vg – vegan | vbr – vegan by request | v – vegetarian | gf – gluten free | g – contains gluten | n – contains nuts | d – contains dairy | sf – contains shellfish

**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) 375ml	36/90
Val de Mer Rosé Brut Nature (Burgundy)	18/72

WHITE WINES	
Scarpetta Pinot Grigio (Friuli)	15/52
Los Champs Clos Sancerre (Loire Valley)	19/80
Esk Valley Sauvignon Blanc (New Zealand)	14/56
Vérizet Vire-Clesse (Burgundy)	18/72
Singing Tree Chardonnay (Russian River Valley)	16/64

ROSÉ	
Peyrassol Rosé “La Croix” (Méditerranée)	16/64

RED WINES	
Chalk Hill Pinot Noir (California)	18/72
Smith & Hook Cabernet Sauvignon (California)	17/68

SPECIALTY COCKTAILS

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

THE BLUSHING MULE 19
Titos Vodka Fresh Lime Juice Blood Orange
Ginger Beer

BEER	
DOMESTIC 7	CRAFT 9
Michelob Ultra	Coast Hopart
Miller Lite	Munkle Pilsner
	Westbrook White Thai
	Edmund’s Oast Something Cold Blonde (16oz)



SWEETS

LEMON VERBENA TART 15

Stewed Huckleberry g, d

PEANUT BUTTER CHOCOLATE TORTE 17

Salted Caramel | Peanut Brittle g, d, n

GINGER PEAR TRIFLE 16

Compressed Pear | Caramelized White Chocolate Mousse | Linzer g, d

HOUSE-MADE ICE CREAM AND SORBET 8

Please Speak with Your Server About
Our Seasonal Offerings

