APPETIZERS & SHAREABLES

SEAFOOD SALAD* 30
maine lobster | PEI mussel | local crab
tiger prawn | 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* 21
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 * 24
baby gem | house caesar dressing | pangrattato
solo di bruna | boquerones (G / D)

BISTRO SALAD 21
bibb lettuce | pickled shallot | candied walnut
edisto honey & mustard emulsiom (GF)

SALAD ADDITIONS
seared salmon* 22 | beef tenderloin* 60
grilled chicken 15 | 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 27
sourdough | house brined turkey breast | bibb lettuce | gruyère cheese | double smoked bacon | heirloom tomato | dijon mayonnaise (G / D)

LAND & SEA

BUTTER POACHED CATCH* 41
SC clams| new potatoes
bok choy | smoked trout roe (GF / D / SF)

LOWCOUNTRY SHRIMP & GRITS 36
charleston stone ground grits | tasso gravy | tiger prawns | goat feta | crispy phyllo | green tomato marmalade (G / D / SF)

JOYCE FARMS AIRLINE CHICKEN 36
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)	12
SIDEWINDER POMME FRITES & SEA SALT	10
CHARRED BROCCOLINI (GF / V)	12
GRILLED ASPARAGUS (GF / V)	12
CHEESE GRITS (GF / D)	10

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 CAHRDONNAY (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

MICHELOB ULTRA

MILLER LITE

CRAFT 9

COAST HOPART

MUNKLE PILSNER

WESTBROOK WHITE THAI

EDMUND'S OAST SOMETHING COLD BLONDE (16OZ)

SWEETS

LEMON VERBENA TART 15

stewed huckleberry (G / D)

PEANUT BUTTER CHOCOALTE TORTE 17

salted caramel | peanut brittle (G / D / N)

GINGER PEAR TRIFLE 16

compressed pear | caramelized white chocolate mouse | linzer (G / D)

FRESHLY MADE ICE CREAM & SORBET 8

PLEASE SPEAK WITH YOUR SERVER ABOUT OUR

SEASONAL OFFERINGS