

House Made
DESSERT

GINGER PEAR TRIFLE	16
Compressed Pear, Linzer Caramelized White Chocolate Mousse (d,n)	
VANILLA BEAN CHEESECAKE	15
Toasted Pecans, Sea Salt Caramel (d, gf,n)	
ICE CREAM SANDWICH	11
Chocolate Chip Cookie Lavender Dusted Sweet Cream Ice Cream, Dark Chocolate (d)	

Seasonal
**ICE CREAM
& SORBET**

SCOOP	6
TRIO	15

LUNCH

12 PM - 3 PM

For the
TABLE

FRENCH ONION DIP	24
Torpedo Shallot, Crème Fraîche Idaho Potato Chips (d)	
SEAFOOD SALAD	30
Maine Lobster, Mussel North Carolina Blue Crab, Mangrove Shrimp Stone Fruit, Fresno Vierge (sf)	
ROASTED CABBAGE	23
Charred Vinaigrette, Ibérico Ham Crispy Shallot (gf, vbr)	
ARTISAN CHEESE & CHARCUTERIE	32
Seasonal Fruit, Home Made Jam, Pickles Grilled Sourdough (d)	

Specialty SANDWICHES

SIGNATURE BURGER*	30
Garlic Aioli, Bibb Lettuce, Tomato Bacon, Onion Jam, Dill Pickle Aged Cheddar, Sidewinder Fries (d)	
TURKEY CLUB	27
House-Brined Turkey Breast, Tomato Lettuce, Bacon, Gruyère Cheese Dijonnaise, Sidewinder Fries (d)	
GRILLED CHICKEN SANDWICH	27
Chipotle Mayo, Pickles, Bibb Lettuce (d)	

Light & Bright

LOWCOUNTRY SHE CRAB SOUP*	21
Jumbo Lump Crab Meat, Pedro Ximénez Sherry Smoked Trout Roe, Sea Salt Crisp (sf, d)	
CITRUS SALAD	23
Smoked Marcona Almond, Grilled Mandarin Compote Castelfranco (d, n)	
BUF BURRATA	25
Golden Beet, Buckwheat, Edisto Honey Sicilain Pistachio (d, n)	
CAESAR SALAD*	24
Baby Gem Leaves, House Caesar Dressing Pangrattato, Solo Di Bruna, Boquerones (d)	
BISTRO SALAD	21
Bibb Lettuce, Pickled Shallot, Candied Walnut Edisto Honey & Mustard Emulsion, (gf, v, n, vbr)	
SALAD ADDITIONS	
6oz Seared Salmon*	22
6oz Grilled Chicken Breast	15
8oz Grilled Beef Tenderloin*	60
5 Jumbo Mangrove Shrimp	26

Land & Sea

JOHNNYCAKE FLOUNDER	37
Almond, Brown Butter, Lemon, Haricot Verts (d, n, g)	
LOWCOUNTRY SHRIMP & GRITS	36
Charleston Stone Ground Grits, Tasso Gravy Mangrove Shrimp, Goat Feta, Crispy Phyllo Green Tomato Marmalade (sf, d)	
ROASTED MUSHROOM CLUSTER	34
Eggplant Soubise, Piquillo Pepper Crispy Shallot (vg)	
LOCAL CRAB CAKE*	40
Hass Avocado, Shaved Fennel, Seasonal Citrus Caviar Beurre Blanc (sf, d)	
LOBSTER THERMIDOR LUMACHE PASTA	39
Tarragon, Garlic Crunch, Calabrian Chili Collard Greens (sf, d)	
STEAK FRITES*	66
12-ounce Prime Certified Angus Beef New York Strip Skinny Fries, Ancho Chile A1 (g, n, d)	
JOYCE FARMS AIRLINE CHICKEN	36
Cauliflower, Black Garlic, Braised Turnips Sautéed Greens (d)	

SIDES

Caesar* (d)	12
Cheese Grits (d)	10
Sidewinder Fries	10
Grilled Broccolini	12

vg vegan | vbr vegan by request | v vegetarian

gf gluten free | 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 six or more.*