

LUNCH

12 PM - 3 PM

House Made DESSERT

CHOCOLATE SILK VACHERIN 18

Whipped White Chocolate Ganache, Crispy Meringue
(d)

FARMSTAND STRAWBERRY SHORTCAKE 18

Macerated Strawberries, Grand Marnier Cream
(d)

ESPRESSO MARTINI SEMIFREDDO 18

Espresso Granita
(d, gf)

HAND PACKED HALF PINTS 10

Ice Cream (d, gf) | Sorbet (gf)

For the TABLE

FRENCH ONION DIP 24

Torpedo Shallot, Crème Fraîche
Idaho Potato Chips (d, gf)

SEAFOOD SALAD 32

Maine Lobster, Mussel, Jumbo Lump Crab
Mangrove Shrimp. Stone Fruit, Fresno Vierge (sf)

SMOKED BEEF CARPACCIO* 26

Pecorino, Watercress, Crispy Artichokes (d)

ARTISAN CHEESE & CHARCUTERIE 34

Seasonal Fruit, Home Made Jam, Pickles
Grilled Sourdough (d)

Specialty SANDWICHES

SIGNATURE SMASH BURGER* 30

Garlic Aioli, Bibb Lettuce, Tomato

Bacon, Onion Jam, Dill Pickle

Aged Cheddar, Fries (d)

TURKEY CLUB 27

House-Brined Turkey Breast, Tomato

Lettuce, Bacon, Gruyère Cheese

Dijonnaise, Fries (d)

GRILLED CHICKEN SANDWICH 27

Chipotle Mayo, Pickles, Bibb Lettuce, Fries (d)

Light & Bright

LOWCOUNTRY SHE CRAB SOUP* 21

Jumbo Lump Crab Meat, Pedro Ximénez Sherry

Smoked Trout Roe, Sea Salt Crisp (sf, d)

SUNFLOWER SALAD 21

Sunflower Seeds, Sprouts, Fennel Pollen Dressing (d, gf)

BUF BURRATA 25

Strawberry, Arugula, Sicilian Pistachio (n, d, gf)

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* (gf) 22

6oz Grilled Chicken Breast (gf) 15

6oz Grilled Beef Tenderloin* (gf) 36

5 Jumbo Mangrove Shrimp (gf) 26

Land & Sea

JOHNNYCAKE FLOUNDER 38

Local Flounder, Almond, Brown Butter, Lemon

Haricot Verts (d, n)

LOWCOUNTRY SHRIMP & GRITS 36

Charleston Stone Ground Grits, Tasso Gravy

Mangrove Shrimp, Goat Feta, Crispy Phyllo

Green Tomato Marmalade (sf, d)

MADRAS CURRY CAULIFLOWER 19

Coconut Crumble, Black Garlic, Basil (v, n)

CRAB CAKE* 40

Hass Avocado, Shaved Fennel

Citrus Beurre Blanc (sf, d)

LOBSTER THERMIDOR LUMACHE PASTA 41

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 (n, d)

JOYCE FARMS AIRLINE CHICKEN 36

Butter Beans, Lacinato Kale, Rosemary Pan Jus (d)

SIDES

Caesar* (d) 12

Cheese Grits (d, gf) 10

Grilled Broccolini (gf) 13

Fries 10

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.*