

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, Homemade 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.*