

For the Table

FRENCH ONION DIP 24

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

BROILED CHARLESTON OYSTER 24

Parmesan, Tabasco Butter (sf, d, gf)

MAINE LOBSTER ROLLS 32

Griddled Brioche, Green Curry, Lime (sf, d)

BAKED CRAB DIP 30

Saltine Topping, Benne Seed Sourdough (sf, d)

TARTARE OF CHATEL FARMS BEEF* 26

Horseradish, Whole Grain Mustard, Rye Sourdough (d)

EGGPLANT PARMESAN 24

Spicy Pomodoro, Basil Pesto (n)

CHARCOAL GRILLED

RAVEN FARMS MUSHROOMS 26

Unagi Sauce, Benne Seed Crumble, Spicy Aioli

GENERAL LEE'S CHICKEN 24

Pickled Kohlrabi, Cashews

Sriracha Aioli (n)

ARTISAN CHEESE & CHARCUTERIE 34

Seasonal Fruit, Homemade Jam, Pickles

Grilled Sourdough (d)

Signature CAVIAR

KALUGA GRAND CRU* 120

BELGIAN OSETRA* 180

Kettle Chips, Crème Fraîche, Egg
Shallot, Chives (d)

Chilled Seafood

CHARLESTON OYSTERS ON THE HALF SHELL	26
Bloody Mary Cocktail, Red Wine Mignonette (gf)	
CRUDO OF LOCAL SNAPPER	22
Dill Pickled Celery, Fresh Horseradish, Chives (gf)	
ARGENTINIAN RED PRAWN COCKTAIL	26
Bloody Mary Cocktail, Dijonnaise (sf, gf)	
SEAFOOD SALAD	32
Maine Lobster, Mussel, Blue Crab, Shrimp	
Stone Fruit, Fresno Vierge (sf)	

Light & Bright

LOWCOUNTRY SHE CRAB SOUP*	21
Jumbo Lump Crab Meat, Pedro Ximénez Sherry	
Smoked Trout Roe, Sea Salt Crisp (sf, d)	
CHOPPED RADICCHIO SALAD	21
Honeycrisp Apple, Comte, Pecan Vinaigrette (d)	
BISTRO SALAD	21
Bibb Lettuce, Pickled Shallot, Candied Walnut	
Edisto Honey & Mustard Emulsion (gf, v, n, vbr)	
BUF BURRATA	25
Strawberry, Arugula, Sicilian Pistachio (n, d, gf)	
CAESAR SALAD*	24
Baby Gem Leaves, House Caesar Dressing	
Benne Seed Croutons, Solo Di Bruna, Boquerones (d)	
SALAD ADDITIONS	
6oz Seared Salmon*(gf)	22
6oz Grilled Chicken Breast (gf)	15
5 Argentinian Red Prawn (gf)	26

Land & Sea

FRESH CATCH "À LA GRENOBLOISE"	38
Brioche Crust, Yukon Gold Potatoes Caper-Lemon Beurre Blanc (d)	
MADRAS CURRY CAULIFLOWER	28
Coconut Crumble, Black Garlic, Basil (n)	
JUMBO LUMP CRAB CAKE*	40
Storey Farms Pork Belly, Braised Butter Beans Aji Dulce Peppers (sf, d)	
RICOTTA GNOCCHI	30
Butternut Squash, Sage, Balsamic Vinegar Parmesan Cream (d, n)	
ORGANIC HALF CHICKEN	36
Roasted Tomato, Basil, Kalamata Olive Vinaigrette	
CHATEL FARMS STEAK FRITES*	66
12-Ounce New York Strip, French Fries Shishito Pepper Chimichurri	

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)	

**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. Some items served at this establishment may contain foreign, imported shrimp. Please ask your server for more information. 20% gratuity will be added to parties of six or more.*

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)