

CHILLED SEAFOOD

OYSTERS ON THE HALF SHELL 26

Bloody Mary Cocktail | Red Wine Mignonette (SF)

CRUDO OF LOCAL SNAPPER 22

Dill Pickle Celery | Fresh Horseradish | Chives

SEAFOOD SALAD 32

Main Lobster | PEI Mussel | Jumbo Lump Crab

Mangrove Shrimp | Stone Fruit | Fresno Vierge (G, SF)

APPETIZERS & SHAREABLES

TARTARE OF CHATEL FARMS BEEF* 26

Horseradish Cream | Whole Grain Mustard | Rye Sourdough
(D, G)

BROILED CHARLESTON OYSTERS 24

Parmesan | Tabasco Butter (D, SF)

BAKED CRAB DIP 30

Saltine Crackers | Benne Seed Sourdough (D, G, SF)

LOWCOUNTRY SHE CRAB SOUP* 21

Jumbo Lump Crab | Pedro Ximénez Sherry

Smoked Trout Roe | Sea Salt Crisp (D, G, SF)

SPECIALTY SANDWICHES

SIGNATURE SMASH BURGER* 30

Garlic Aioli | Aged Cheddar | Caramelized Onion

Heirloom Tomato | Dill Pickle | Bibb Lettuce

Double Smoked Bacon (D, G)

TURKEY CLUB 27

Sourdough | House-Brined Turkey Breast | Bibb Lettuce

Gruyère Cheese | Double Smoked Bacon | Heirloom Tomato

Dijon Mayonnaise (D, G)

GRILLED CHICKEN SANDWICH 27

Chipotle Mayo | Pickles | Bibb Lettuce (D, G)

LOCAL GREENS

BUF BURRATA 25

Strawberry | Arugula | Sicilian Pistachio (D, N)

CAESAR SALAD* 24

Baby Gem | House Caesar Dressing | Benne Seed Crutons

Solo Di Bruna | Boquerones (D, G)

BISTRO SALAD 21

Bibb Lettuce | Pickled Shallot | Candied Walnut

Edisto Honey & Mustard Emulsion (V, N)

CHOPPED RADICCHIO SALAD 21

Honeycrisp Apple | Comte | Pecan Vinaigrette (D, N)

SALAD ADDITIONS

Seared Salmon* 22 | Grilled Chicken 15

Argentinian Prawn* 26

LAND & SEA

LOCAL CATCH A LA GRENOBLOISE* 38

Brioche Crust | Yukon Gold Potatoes | Caper-Lemon Beurre Blanc
(D, G)

RICOTTA GNOCCHI 38

Butternut Squash | Sage | Balsamic Vinegar | Parmesan Cream
(D, G, N)

JUMBO LUMP CRAB CAKE* 40

Storey Farms Pork Belly | Braised Butter Beans | Aji Dulce Peppers
(D, G, SF)

CHATEL FARMS STEAK FRITES* 66

12oz NY Strip | French Fries | Shishito Pepper Chimichurri

MADRAS CURRY CAULIFLOWER 28

Black Garlic Puree | Golden Raisins

Coconut Crumble (D, N)

VG vegan | VBR vegan by request | V vegetarian | 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. Some items served at this
establishment may contain foreign, imported shrimp. Please ask your server for more information.

WINE LIST

BUBBLES	(Glass/Bottle)
Zardetto (Treviso)	16/64
Veuve Clicquot Brut (Champagne) 375ml	38/90
Santa Julia Brut Rose (Argentina)	21/84

WHITE WINES	
Zenato Pinot Grigio (Venezia)	15/52
Esk Valley Sauvignon Blanc (New Zealand)	14/56
Stillman Street Chardonnay (Sonoma Valley)	17/68
Verizet Vire - Clesse Chardonnay (France)	18/80
Sancerre - Le Petit Silex Sauvignon Blanc (France)	23/110

ROSÉ	
Mont Gravet (France)	16/64

RED WINES	
Chalk Hill Pinot Noir (California)	18/72
One Stone Cabernet Sauvignon (California)	19/68

HALF BOTTLES

Taittinger La Francaise (Champagne)	68
Spy Valley Sauvignon Blanc (New Zealand)	35
Courtault Michelet Chablis (France)	48
Rombauer Chardonnay (California)	55
Miraval Rose (Cotes de Provence)	44
Cristom Pinot Noir (Willamette Valley)	65
Seghesio Zinfandel (Sonoma County)	40
Faust Cabernet Sauvignon (California)	98

SPECIALTY COCKTAILS

MARKET STREET MIMOSA 18
Zardetto Prosecco
Freshly Squeezed Orange Juice

BELLINI DE PESCHE 17
Zardetto Prosecco Peach Schnapps

Peach Nectar

1919 SPRITZ 17
Aperol Zardetto Prosecco
Seltzer Orange

RIVIERA MARY 17
Ketel One Citroen Charleston Bold & Spicy

BEER

DOMESTIC 7
Michelob Ultra
Miller Lite

CRAFT 9
Coast Hopart
Munkle Pilsner
Westbrook White Thai
Edmund's Oast Something Cold Blonde (16oz)



DESSERT

LEMON RASPBERRY GATEAU 18

Pistachio Dacquoise | Almond Sponge | Whipped Gin (G, D, N)

CHOCOLATE SILK VACHERIN 18

Whipped White Chocolate Ganache | Crispy Meringue (G, D)

FARMSTAND STRAWBERRY SHORTCAKE 18

Macerated Strawberries | Grand Marnier Cream (G, D)

HOUSE-MADE ICE CREAM AND SORBET

HAND PICKED HALF PINTS 10

Vanilla | Chocolate | Tropical Fruit Sorbet

