



TURNERS
KITCHEN + BAR
Lunch

FIRSTS

FRIED GREEN TOMATO CAPRESE | \$11

fresh mozzarella, micro lemon basil, chocolate balsamic, blood orange olive oil

TOAST + CRAFT SPREADS | \$11

grilled crostini with bacon jam, green tomato apple marmalade, pimento cheese

CRISPY GULF OYSTERS | \$13

jalapeño tartar, blood sorrel

COOL CUCUMBER TUNA CRUDO | \$13

yellowfin tuna, cucumber, green tomato, honey pepper balsamic, gremolata oil, orange blossom honey slaw + crostini

AVOCADO DEVEILED EGGS | \$11

lobster, sweet potato "Q"

TRIPLE BUTTER HUSH PUPPIES | \$11

blue cornmeal hush puppies with sorghum, nasturtium and citrus butters

GREENS

PECAN CITRUS CHICKEN | \$11

garden greens, pecans, citrus segments, black-eyed peas, bourbon honey mustard

CHICKEN AVOCADO BOATS | \$12

house-made chicken salad, fresh avocado, tomatoes, garden greens

CHEESEBURGER SALAD | \$12

house-ground steak burger, garden greens, heirloom tomato, pickle, bacon, bermuda onion, american, swiss or cheddar

FARM SPINACH | \$10

baby spinach, strawberry, bacon, bermuda onion
(add chicken + \$4 add shrimp + \$5 add salmon + \$5)

GARDEN GREENS | \$10

daily blend of leafy + micro greens, pea shoots, grape tomato, cucumber, bermuda onion
(add chicken + \$4 add shrimp + \$5 add salmon + \$5 add crispy gulf oysters +\$5)

PROUDLY PARTNERING WITH:





Lunch

HAND-HELDS

YELLOWJACKET CHICKEN | \$11

grilled pasture chicken, sliced ham, spinach, swiss, kaiser roll

½ LB TURNER BURGER | \$11

house-ground steak, green leaf, heirloom tomato, onion, american, swiss or cheddar, kaiser roll

GRILLED TUNA MELT | \$11

yellowfin tuna, tomato, avocado, micro rainbow greens, swiss, comeback sauce, english muffin

CORNFLAKE CRUSTED CATFISH | \$12

crispy fried catfish, heirloom tomato, orange blossom honey slaw, jalapeño tartar, kaiser roll

PRIME RIB | \$13

6oz prime rib, bleu cheese dressing, green leaf, heirloom tomato, crispy onion + jalapeños, kaiser roll

LOWCOUNTRY REUBEN | \$11

turkey, pimento cheese, orange blossom honey slaw, green tomato apple marmalade, marble rye

DELI CREATOR | \$11

choose from turkey, ham or chicken salad with swiss or american on marble rye or kaiser roll, served with lettuce, heirloom tomato, onion and bread + butter pickles

CHEF'S SPECIALTIES

SEA ISLAND SHRIMP + GRITS | \$14

coarse-ground grits, pork belly, green tomato apple marmalade, white wine pan gravy, crostini

PANKO-FRIED PASTURE CHICKEN | \$14

grilled mac + pimento cheesecake, bacon jam, orange blossom honey slaw

FIRE-GRILLED VEGETABLES | \$14

chef's choice of fresh seasonal vegetables, brown rice, blood orange olive oil, chocolate balsamic
(add chicken + \$4 add shrimp + \$5 add salmon + \$5)

ADDITIONAL SIDES

+ \$2 crispy potato wedges
 kettle chips
 coleslaw

+ \$3 daily local vegetable
 coarse-ground grits
 house salad
 cup of soup

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



TURNERS
KITCHEN + BAR
Supper

FIRSTS

FRIED GREEN TOMATO CAPRESE | \$11

fresh mozzarella, micro lemon basil, chocolate balsamic, blood orange olive oil

TOAST + CRAFT SPREADS | \$11

grilled crostini with bacon jam, green tomato apple marmalade, pimento cheese

CRISPY GULF OYSTERS | \$13

jalapeño tartar, blood sorrel

COOL CUCUMBER TUNA CRUDO | \$13

yellowfin tuna, cucumber, green tomato, honey pepper balsamic, gremolata oil, orange blossom honey slaw + crostini

AVOCADO DEVEILED EGGS | \$11

lobster, sweet potato "Q"

TRIPLE BUTTER HUSH PUPPIES | \$11

blue cornmeal hush puppies with sorghum, nasturtium and citrus butters

FROM THE GRILL

FILET OF BEEF

RIBEYE

PORK CHOP

SALMON

YELLOWFIN TUNA

DIVER SCALLOPS

SHRIMP

select one of the above with choice of two sides | \$25

SIDE SELECTIONS

daily local vegetable

wilted spinach

pan roasted brussel sprouts

roasted yukon gold potatoes

coarse-ground grits

brown rice

sweet potato mash

add nasturtium butter, sorghum butter, citrus butter, green tomato apple marmalade, bacon jam, garlic honey, aged balsamic or chef's recommended fused oil and vinegar + \$2

add house salad + \$3

add cup of soup + \$3



TURNERS
KITCHEN + BAR
Supper

SUPPER

SEA ISLAND SHRIMP + GRITS | \$25

coarse-ground grits, pork belly, green tomato apple marmalade, white wine pan gravy, crostini

PANKO-FRIED PASTURE CHICKEN | \$25

grilled mac + pimento cheesecake, squash + zucchini, bacon jam

PORK + PANCAKES | \$26

all natural duroc pork chop, butternut squash pancakes, wilted spinach, sorghum butter, neapolitan herb balsamic

TURNERS FILET + EGG | \$28

6oz blackened filet, fried egg, swiss cheese, caramelized onions, coarse-ground grits, wilted spinach

SWEET POTATO "Q" TUNA | \$26

atlantic yellowfin tuna, fried gulf oysters, sweet potato mash, pan roasted brussel sprouts

CARAMELIZED DIVER SCALLOPS | \$28

sorghum glazed, coarse-ground grits, black-eyed peas, heirloom tomatoes, basil olive oil + black cherry balsamic

FIRE-GRILLED VEGETABLES | \$20

chef's choice of fresh vegetables, brown rice, blood orange olive oil, chocolate balsamic (add chicken + \$4 add shrimp + \$5)

While changes to our featured suppers may seem simple to accommodate, these requests compromise the unique characteristics of our food and the efficiency of our service. Substitutions and modifications are politely declined.

NIGHTLY FEATURES

Tuesday	ON THE LAMB
Wednesday	WILD GAME + WINE
Thursday	SHORT RIBS
Friday	LOBSTERNADO!
Saturday	PRIME RIB

PROUDLY PARTNERING WITH:



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.