



Lunch Menu

FIRSTS

FRIED GREEN TOMATO CAPRESE | \$12

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

TOAST + CRAFT SPREADS | \$12

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

CRISPY GULF OYSTERS | \$15

jalapeño tartar, blood sorrel

COOL CUCUMBER TUNA CRUDO | \$15

yellowfin tuna, cucumber, green tomato, jalapeño balsamic, lemon olive oil, orange blossom honey slaw + crostini

TRIPLE BUTTER HUSH PUPPIES | \$12

blue cornmeal hush puppies with sorghum, nasturtium and citrus butters

GREENS

PECAN CITRUS CHICKEN | \$12

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

BURGER SALAD | \$14

your choice of a house-ground steak burger or shrimp burger, garden greens, tomato, pickle, bacon, bermuda onion, choice of american, swiss or cheddar

CHICKEN AVOCADO BOATS | \$13

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

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 Menu

HAND-HELDS

YELLOWJACKET CHICKEN | \$12

grilled pasture chicken, shaved ham, farm spinach, swiss, bourbon honey mustard, kaiser roll

CORNFLAKE CRUSTED CATFISH | \$12

channel-caught catfish, tomato, orange blossom honey slaw, jalapeño tartar, kaiser roll

½ LB TURNER BURGER | \$14

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

GRILLED TUNA MELT | \$12

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

LOWCOUNTRY REUBEN | \$12

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

OLLIE'S FAMOUS SHRIMPBURGER | \$12

original shrimp burger recipe from the iconic ollie's seafood grille in beaufort, south carolina
tomato, onion, green leaf, jalapeño tartar, kaiser roll

DELI CREATOR | \$12

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

CHEF'S SPECIALTIES

LOWCOUNTRY SHRIMP + GRITS | \$14

coarse-ground grits, pork belly, green tomato, pimento cheese pan gravy + bacon jam

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.



Supper

FIRSTS

FRIED GREEN TOMATO CAPRESE | \$12

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

TOAST + CRAFT SPREADS | \$12

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

COOL CUCUMBER TUNA CRUDO | \$15

yellowfin tuna, cucumber, green tomato, jalapeño balsamic, lemon olive oil, orange blossom honey slaw + crostini

CRISPY GULF OYSTERS | \$15

jalapeño tartar, blood sorrel

TRIPLE BUTTER HUSH PUPPIES | \$12

blue cornmeal hush puppies with sorghum, nasturtium and citrus butters

FROM THE GRILL

FILET OF BEEF \$32

RIBEYE \$32

PORK CHOP \$30

SALMON \$26

YELLOWFIN TUNA \$26

DIVER SCALLOPS \$28

SHRIMP \$25

select one of the above with choice of two sides

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

CARAMELIZED FAROE ISLAND SALMON | \$28

pan roasted rice peas, sweet potato, kale, pork belly, "Q" sauce, bacon olive oil

PORK + JOHNNY CAKE | \$32

all natural duroc pork chop, blue cornmeal pancake, wilted spinach, sorghum butter, herb balsamic

TURNERS FILET + EGG | \$32

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

LOWCOUNTRY SHRIMP + GRITS | \$26

coarse-ground grits, pork belly, green tomato, pimento cheese pan gravy + bacon jam

BENNE-CRUSTED TUNA | \$28

atlantic yellowfin tuna, farro grande, andouille sausage, orange segments, wilted spinach, garlic honey

PANKO-FRIED PASTURE CHICKEN | \$26

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

FIRE-GRILLED VEGETABLES | \$22

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:



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