

## FIRSTS

### FRIED GREEN TOMATO CAPRESE | \$13

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

### TOAST + CRAFT SPREADS | \$13

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

### CRISPY GULF OYSTERS | \$16

jalapeño tartar, blood sorrel

### TRIPLE BUTTER HUSH PUPPIES | \$13

blue cornmeal hush puppies with sorghum, jalapeño honey and citrus butters

## GREENS

### PECAN CITRUS CHICKEN | \$14

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

### BURGER SALAD | \$16

your choice of a house-ground steak burger or shrimp burger, garden greens, tomato, pickle, bacon, bermuda onion, crostini, choice of american, swiss or cheddar (pimento cheese or bleu cheese +\$2)

### CHICKEN AVOCADO BOATS | \$15

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

### GARDEN GREENS | \$12

daily blend of leafy + micro greens, pea shoots, grape tomato, cucumber, bermuda onion, crostini  
(add chicken + \$5 add shrimp + \$6 add salmon + \$7)

PROUDLY PARTNERING WITH:



## HAND-HELDS

### YELLOWJACKET CHICKEN | \$14

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

### CORNFLAKE CRUSTED CATFISH | \$14

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

### ½ LB TURNER BURGER | \$16

house-ground steak, green leaf, tomato, onion, american, swiss or cheddar, kaiser roll  
(pimento cheese or bleu cheese +\$2)

### OLLIE'S FAMOUS SHRIMPBURGER | \$14

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

### GRILLED TUNA MELT | \$14

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

### LOWCOUNTRY REUBEN | \$14

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

## CHEF'S SPECIALTIES

### SEA ISLAND SHRIMP + GRITS | \$15

coarse-ground grits, white shrimp, pork belly, green tomato, pimento cheese pan gravy,  
bacon jam, crostini

### FIRE-GRILLED VEGETABLES | \$15

chef's choice of fresh seasonal vegetables, brown rice, blood orange olive oil, chocolate balsamic  
(add chicken + \$5 add shrimp + \$6 add salmon + \$7)

## 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.

## FIRSTS

FRIED GREEN TOMATO CAPRESE | \$13

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

TOAST + CRAFT SPREADS | \$13

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

BEET DEVEILED EGGS | \$14

bacon, shrimp

CRISPY GULF OYSTERS | \$16

jalapeño tartar, blood sorrel

TRIPLE BUTTER HUSH PUPPIES | \$13

blue cornmeal hush puppies with sorghum, jalapeño honey and citrus butters

## FROM THE GRILL

NEW YORK STRIPLOIN \$32

RIBEYE \$32

PORK CHOP \$28

SALMON \$28

YELLOWFIN TUNA \$28

DIVER SCALLOPS \$32

SHRIMP \$28

select one of the above with choice of two sides

### SIDE SELECTIONS

daily local vegetable

roasted yukon gold potatoes

coarse-ground grits

brown rice

sweet potato mash

add jalapeño honey 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

## SUPPER

### PORK + PANCAKES | \$30

duroc pork chop, sweet potato pancakes, wilted spinach, sorghum butter  
+ neapolitan herb balsamic

### STEAK + EGG | \$34

new york striploin, fried egg, swiss cheese, caramelized onions, coarse-ground  
grits, wilted spinach

### SEA ISLAND SHRIMP + GRITS | \$28

coarse-ground grits, white shrimp, pork belly, green tomato, pimento cheese  
pan gravy, bacon jam, crostini

### SWEET POTATO "Q" TUNA | \$30

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

### PANKO-FRIED PASTURE CHICKEN | \$30

boneless half chicken, grilled mac + pimento cheesecake, squash + zucchini,  
bacon jam

### FIRE-GRILLED VEGETABLES | \$25

chef's choice of fresh vegetables, brown rice, blood orange olive oil, chocolate  
balsamic (add chicken + \$5 add shrimp + \$6)

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	DUCK IN FOR THE WEEKEND
Friday	LOBSTERNADO!
Saturday	PRIME RIB

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