

FIRSTS

FRIED GREEN TOMATO CAPRESE | \$14

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

TOAST + CRAFT SPREADS | \$14

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

CRISPY GULF OYSTERS | \$17

jalapeño tartar, blood sorrel

TRIPLE BUTTER HUSH PUPPIES | \$14

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

GREENS

CITRUS BLUEBERRY CHICKEN | \$15

garden greens, pecans, citrus segments, blueberries, 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)

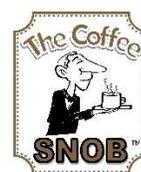
CHICKEN AVOCADO BOATS | \$16

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

GARDEN GREENS | \$13

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

PRIME RIB | \$18

prime rib, caramelized onions, bacon jam, swiss, kaiser roll

STINGER CHICKEN | \$15

cornflake-crusted pasture chicken, tomato, orange blossom honey slaw, garlic honey, 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 | \$15

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 | \$15

yellowfin tuna, tomato, avocado, swiss, comeback sauce, english muffin

LOWCOUNTRY REUBEN | \$15

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

CHEF'S SPECIALTIES

SEA ISLAND SHRIMP + GRITS | \$16

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

FIRE-GRILLED VEGETABLES | \$16

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 | \$14

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

TOAST + CRAFT SPREADS | \$14

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

CRISPY GULF OYSTERS | \$17

jalapeño tartar, blood sorrel

TRIPLE BUTTER HUSH PUPPIES | \$14

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

FROM THE GRILL

NEW YORK STRIPLOIN \$34

RIBEYE \$34

PORK CHOP \$30

SALMON \$30

YELLOWFIN TUNA \$30

DIVER SCALLOPS \$34

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

SORGHUM-GLAZED PORK CHOP | \$32

duroc pork chop, sweet potato hash, mesquite olive oil

STEAK + EGG | \$36

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

CARAMELIZED DIVER SCALLOPS | \$34

brown rice, julianne tomatoes, pan roasted kale, lemon olive oil, peach balsamic

SEA ISLAND SHRIMP + GRITS | \$30

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

SWEET POTATO "Q" TUNA | \$32

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

PANKO-FRIED PASTURE CHICKEN | \$32

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

FIRE-GRILLED VEGETABLES | \$27

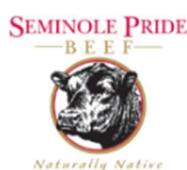
chef's choice of fresh vegetables, brown rice, blood orange olive oil, chocolate balsamic (add chicken + \$5 add shrimp + \$6)

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 BEFORE THE WEEKEND
Friday	LOBSTERNADO!
Saturday	PRIME RIB

PROUDLY PARTNERING WITH:



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