## Small Plates:

Available: All Day Every Day

Naan Bread Everything Spice, Roast Garlic & Herb Butter \$5 Dip Trio Smoked Pimento Cheese, Pesto Hummus, Horseradish Boursin, Crudité, Flatbread \$12 Crab Cake Crushed Deviled Egg, Pickled Peppers Old Bay Mustard \*\*\* \$16 Fried Oyster & Green Tomato, Country Ham Puree, Feta & Buttermilk Slaw \$15 Bisque Slow Roasted Tomato, Piquillo, Jumbo Crabmeat \$12 (without crab \$9) Chowder Seafood Churro, Smoked Potato, Creamy Lobster Broth \$12

### Sandwiches:

Available: All Day Monday thru Thursday; Friday, Saturday & Sunday Lunch Service Only

House Burger House Beef & Mushroom Blend, Fontina, Horseradish Boursin, Tomato Chutney, Brioche \$15 Classic Burger Double Patty, Smoked Bacon, American Cheese, LTO, Comeback Sauce, Potato Roll \$14 Fried Chicken Buttermilk Brined Thigh, Pimento Cheese, Pickles, Romaine, Potato Roll \$15 Jumbo Lump Crab Cake Arugula, Pickles, Crushed Deviled Egg, Old Bay Mustard, Brioche \*\*\* \$18 Turkey Club Smoked Turkey, Bacon, Cheddar, Avocado, Scallion, Green Goddess, Croissant \$14

Sandwiches are served with choice of House-Cut French Fries, Napa Slaw, or Mixed Green Salad

Cannot be modified to be gluten free

LaCroix Sparking Water \$3.50 ~ San Pellegrino 500ml \$4.00



## Seafood Bar

Available: All Day Every Day

Blue Crab Shaved Brussel Sprout, Horseradish, Pistachio, Green Goddess \$16

> Lobster Brown Butter & Lemon Aioli, Hazelnut, Brioche \$18

Marinated Shrimp (4) Celery & Tomato Malt Aioli, Tandoori Cocktail Sauce \$14

Snapper Lime, Jalapeno, Tomato, Cilantro, "Bird Seed" \$14

Yellowfin Tuna Pickled Pepper, Citrus & Soy Avocado, Peanuts, Crispy Quinoa \$15

Small Platter Sampling of Three Items \$38

Large Platter Sampling of Five Items \$68

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

# Vegetables & Grains:

Available: All Day Every Day House Local Greens, Pickled Grapes, Feta, Granola, White Balsamic Vinaigrette \$10 Charred Vegetables, Arugula, Goat Cheese, Smoked Almonds, Sweet Pepper Vinaigrette \$11 Roots Kale, Roasted Root Vegetables, Candied Sunflower Seed, Pears, Smoked Maple Vinaigrette, Gorgonzola \$12

# Large Plates:

Available: Daily Dinner Service Only Snapper Spicy Malaysian Glaze, Napa & Sweet Pepper, Shrimp & Cashew Crunch, Coconut Curry \$32 "Trash Fish" of the Day Country Ham Crust, Autumn Succotash & Smoked Bacon, Anson Mill Grits \$30 Beef Tenderloin Brussel Sprout & Wild Mushroom, Butternut Squash Puree, Madeira Sauce \$38 \*Surf & Turf add Butter Poached Lobster \$ mkt price Cast Iron Chicken Tandoori Spiced Thigh, Roast Tomato Risotto & Southern Kale \*\*\* \$26 Orecchiette Red Wine Short Rib, Parsnip & Mushroom, Bone Marrow Crumble & Gorgonzola \*\*\* \$26

### Sides:

Available: Daily Dinner Service Only Roast Tomato Risotto Tuscan Kale \$9 Brussel Sprouts Roasted Mushroom \$7 Stone Ground Grits Parmesan \$7 Butternut Squash Candied Sunflower \$7 Mac 'n Cheese Orecchiette, Cheddar & Pimento Cheese, Bacon & Herb Crumble \$9

18% Gratuity Applied to Split Checks & Parties of ≥ 8

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