



SMALL PLATES

Whipped Feta	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	17
Jerk Wings	coconut & mango sauce, spice-rubbed	16
Seasonal Flatbread	harissa, fennel, merguez sausage, goat cheese, mozzarella, roasted broccoli	17
Fried Calamari	sweet and spicy thai chili sauce, coconut, lime aioli	21
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips	17
Baked Shrimp	wood fired, jerk butter, coconut, pineapple, bell pepper, toasted baguette	19
Grilled Oysters	Beaufort "Seashore" oysters, bienville sauce, aged parmesan, parsley	19
Sailor-Style Mussels	seasoned white wine broth, Maine mussels, toasted baguette, rouille sauce, cherry tomato	21

SOUPS + SALADS

ADD TO ANY SALAD > grilled chicken 11 | shrimp 13 | salmon* 20

Clam Chowder	cream, potato, bacon	cup 8	bowl 14
French Onion Soup	european loaf, gruyère & emmental cheese	cup 10	
Provisional Greens	a salad that changes with the seasons at the farm or...just because	15	
Garden Vegetable ^{GF}	mesclun greens, shaved vegetables, cherry tomato, lemon vinaigrette	13	
Baby Kale Caesar*	aged parmesan, yellow pepper, cipollini onion, miso caesar vinaigrette, mandarin orange, crispy cashew garnish	15	

ENTREES

Winter Vegetable Duet ^{GF}	root vegetable mash, kumquat, pecans, calamansi vinegar served with squash risotto, aged parmesan and persillade	27
Joyce Farms Chicken	red eye gravy, swiss chard, chestnuts, mushroom, celery root, sea island red peas, fried shallots	32
New York Strip*	local "wheat swamp" angus with gremolata butter, house-made pierogi, carrot purée, sweet & sour leeks	Mkt
60 South Salmon*	rutabaga, apple purée, radicchio, baharat spice, maple & mustard glaze, walnut	34
Fresh Catch*	chef's daily preparation	Mkt
Blackened Grouper ^{GF}	clams, fennel hash, roasted tomato, saffron cream	Mkt
Shrimp & Grits	Anson Mills grits, andouille, lowcountry gravy	29
Fisherman's Seafood Stew	caramelized fennel, fingerling potato, peppers, toasted baguette	34

A LA CARTE SIDES

Collard Greens ^{GF}	fresh local, pork belly confit, roasted granny smith apple	10
Cheesy Grits ^{GF}	Anson Mills grits, cheddar, mascarpone	8
Truffle Fries	truffle oil, aged parmesan, chives, rouille	17
Hushpuppies	sorghum butter	8
Root Vegetable Mash ^{GF}	kumquat, pecans, calamansi vinegar	9
Brussel Sprouts ^{GF}	wood fired, bacon jam	9

Thank you for dining with us! A 3% surcharge will be applied to all credit card purchases.

^{GF} Gluten Friendly

* Steaks, burgers and seafood may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

34° 43' 2.1936" N

76° 40' 0.4656" W

