

DINNER



SMALL PLATES

Crab Cakes*	pan seared crab cake, corn succotash, pickled okra, red pepper romesco	16
Confit Wings GF	jerk spice rub, mango sauce	9
Tuna Poke*	toasted nori vinaigrette, avocado mousse, lotus root chips	13
Mussels Meuniere* GF	white wine, cherry tomatoes, hot sauce, grilled baguette, sauce rouille	12
Whipped Feta	roasted grapes, oregano, black pepper honey, pita bread	8
Fried Calamari	cherry pepper sofrito, parmesan cheese aioli, chopped parsley	13
Seasonal Flatbread	olive oil, roasted garlic, corn, red peppers, fried okra, sauce rouille	10
Baked Shrimp GF	wood fired, jerk seasoned butter, pineapple, bell peppers, toasted coconut served with grilled bread	16

SOUPS + SALADS ADD TO ANY SALAD > grilled chicken 7 | shrimp 12 | salmon Mkt

Clam Chowder	cream, potato, bacon	cup 5 bowl 8
Sweet Corn Soup GF	summer corn, chive oil	cup 5 bowl 8
Baby Arugula GF	shaved fennel, pecorino cheese, marcona almonds, mint, pomegranate vinaigrette	10
Garden Vegetable GF	mesclun greens, shaved seasonal vegetables, cherry tomatoes, lemon vinaigrette	9
Caprese GF	heirloom tomatoes, burrata cheese, olive oil, basil pistou, aged balsamic	14
Baby Kale Caesar	aged parmesan, yellow peppers, shaved onion, miso caesar vinaigrette, mandarin oranges, crispy cashew garnish	11

ENTREES

Shrimp & Grits	grilled shrimp, anson mills grits, lowcountry style sauce	28
Blackened Grouper GF	clams, fennel & potato hash, roasted roma tomato, saffron cream sauce	Mkt
Pan Seared Chicken	joyce farms chicken breast, wood fired ratatouille casserole, fresh mozzarella, basil	22
Roasted Salmon* GF	beet tapenade, broccolini, sautéed walnuts, creamy lemon vinaigrette	29
Sirloin Steak* GF	charred onion chimichurri, garlic mashed potato gratin, roasted baby carrots	33
Fresh Catch*	locally caught, chef's daily preparation	Mkt
Ricotta Cannelloni	wood fired house made cannelloni, english peas, mushrooms, mornay sauce	21
Roasted Eggplant GF	wood fire roasted, peppadew peppers, roasted cherry tomato, cauliflower, currant & black garlic vinaigrette, goat cheese brulee, pine nuts	20

A LA CARTE SIDES

Hushpuppies	sorghum butter	5
Cheese Fritters	fried pimento cheese, buttermilk ranch	5
Roasted Cauliflower	capers, kalamata olives, radicchio, roasted garlic, za'atar spice	5
Corn Succotash GF	hominy, green beans, red pepper romesco sauce	5
Cheesy Grits GF	anson mills grits, cheddar cheese, mascarpone cheese	6
Wood Fired Sweet Potato GF	ricotta salata, toasted sunflower seeds, cumin scented yogurt	5
Sweet Baby Broccoli	sautéed broccolini, garlic, red pepper flakes	5

GF Gluten Friendly

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

34° 43' 2.1936" N

76° 40' 0.4656" W

