

# DINNER



## SMALL PLATES

Crab Cake*	butter beans, cauliflower, spring beans, tomato and bacon prune butter	16
Confit Wings GF	jerk spice rub, mango sauce	10
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips	13
Whipped Feta GF	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	9
Fried Calamari	cherry pepper sofrito, parmesan aioli, lemon	13
Baked Shrimp GF	wood fired, jerk seasoned butter, pineapple, bell pepper, toasted coconut served with toasted baguette	16
Seasonal Flatbread	spring peas, preserved lemon, mint and arugula pistou, country ham	13
Mussels Mariniere GF	white wine, cherry tomatoes, hot sauce, grilled baguette, sauce rouille	12

## SOUPS + SALADS

ADD TO ANY SALAD > grilled chicken 7 | shrimp 12 | crab cake 14

Clam Chowder	cream, potato, bacon	cup 6 bowl 9
Gazpacho GF	cucumber, yogurt, horseradish	cup 6
Baby Spinach GF	ricotta salata, pecans, celery, basil, strawberry and white balsamic vinaigrette	13
Garden Vegetable GF	mesclun greens, shaved seasonal vegetables, cherry tomato, lemon vinaigrette	9
Beet Salad GF	baby candy striped and yellow beets, baby arugula, brûléed goat cheese, toasted walnuts, banyuls vinaigrette	13
Baby Kale Caesar	aged parmesan, yellow pepper, shaved onion, miso caesar vinaigrette, mandarin orange, crispy cashew garnish	11

## ENTREES

Shrimp & Grits	grilled local shrimp, anson mills grits, lowcountry style sauce	28
Blackened Grouper GF	clams, fennel & potato hash, roasted roma tomato, saffron cream sauce	Mkt
Grilled Lamb Loin GF	carrot puree, ras el hanout, warm chickpea salad a la grecque, ramps	35
Salmon Puttanesca*	wood fired, herbed couscous, broccoli florets, olive tapenade, fried capers, marcona almonds	26
N.Y. Strip Loin* GF	revier cattle premium reserve black angus, garlic mashed potato au gratin, grilled asparagus, spring garlic chimichurri	35
Fresh Catch*	locally caught, chef's daily preparation	Mkt
Potato Gnocchi	country ham, peas, parmesan cream sauce, chives	21
Spring Vegetables GF	wood fire roasted, peppadew peppers, parsnip, legumes, asparagus, currant & black garlic vinaigrette, goat lady dairy cheese	22

## A LA CARTE SIDES

Parmesan Fries	herbs, sriracha ketchup	5
Cheese Fritters	fried pimento cheese, buttermilk ranch	5
Butter Beans GF	cauliflower, spring beans, tomato and bacon prune butter	5
Cheesy Grits GF	anson mills grits, cheddar, mascarpone	6
Sweet Potato GF	wood fired, ricotta salata, toasted sunflower seeds, cumin yogurt	5
Grilled Asparagus GF	sherry mustard vinaigrette, pickled shallot	5
Spring Bean GF Almondine	almonds, chermoula sauce, caramelized onions	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.

N 34° 43' 2.1936" 34

76° 40' 0.4656" W

