

## SOUPS

### She Crab ~ Tomato Basil

Sip 4 Cup 7 Bowl 10  
Loaf of ciabatta 2

## STARTERS

### Chicken Liver Pate 14

whole grain mustard, housemade pickles, fig jam  
grilled cranberry walnut bread

### Hot Crab Artichoke Bake 14

crisp lavash

### Fried Green Tomato Napoleon 12

house-made red pepper jelly, pimento cheese

## GREENS

### Fried Oyster Salad 16

spinach, baby artichokes, hearts of palm, boiled egg,  
red onion, green goddess dressing

### Beet Carpaccio 15 (V&G)

grilled fennel, pickled red onions, baby arugula, pistachio crusted goat  
cheese, blood orange vinaigrette

### Chive Blossom Chopped Salad (G) 14

romaine hearts, candied pecans, dried cranberries, boiled egg, red onion  
apple smoked bacon, hearts of palm, citrus vinaigrette

### Pan Seared Asian Duck Breast 20

caramelized onions, fried shallots, roasted cashews, mixed field greens,  
shiitake vinaigrette

## Crab Slaw 18

(in season)

avocado, artichokes, jumbo lump crab, spinach chiffonade, vine ripened tomatoes, capers, lemon olive oil, fresh herbs

## HOUSE SPECIALTIES

### Duck Confit 16

sweet potato hay, baby arugula, candied pecans, maple vinaigrette

### Tequila Lime Shrimp 16

griddled corn tortillas, spicy black beans, green tomato salsa, queso fresco, sour cream

### Scallop or Crab Cake 18

fall vegetable orzo, grilled grape tomatoes, dill cream

### Fried Chicken Livers 15

celery root puree, caramelized onions, texas pete drizzle

### Fried Seafood Sampler 20

flounder, shrimp, scallops, oysters, fried okra, yellow stone ground grits  
drunken cocktail, dill tartar

### Chicken Spinach Quesadilla 14

asiago cheese, roasted creminis, grilled artichoke relish, herbed cream cheese

### Okra Pancakes 16

low country tomato shrimp stew

### Crustless Crab Quiche 14

roasted red peppers, baby swiss, petite garden salad

## Seafood Pot Pie 20

shrimp, scallops, crab  
puff pastry

## \*Mediterranean Salmon 15

wilted spinach, feta cheese, kalamata olives, heirloom tomatoes, lemon,  
olive oil, fresh herbs

## NOODLES

### Fall Vegetable Orzo 18

scallops and shrimp, butternut squash, roasted shiitakes,  
baby sweet peas, white wine

### Smoked Chicken Ravioli 16

spinach, mushrooms, gorgonzola cream

### Favorite Noodles 15

fresh udon noodles, spicy ground pork, cucumber, secret sauce,  
roasted peanuts, fresh cilantro, scallions

### Pennini with Shrimp 16

country ham, cremini mushrooms, spinach chiffonade, asiago cream

## SANDWICHES

### Roasted Turkey 14

raspberry mustard, gorgonzola cheese, lettuce, tomato, red onion  
grilled ciabatta

### Banh Mi 13

fried chicken, quick pickled vegetables, basil,  
mint, cilantro, sriracha aioli, baguette, wasabi slaw

### Fried Green Tomato 14

grilled multi grain bread, homemade pimento cheese, avocado,  
applewood smoked bacon, petite salad

### \*Angus Burger 15

apple smoked bacon, caramelized onions, housemade pimento cheese,  
hand cut fries

### Italian Roast Beef 15

fontina cheese, caramelized onions, cremini mushrooms, jus for dipping  
petite salad

\*Consuming raw or under cooked meat, seafood or eggs may  
increase your risk for food-borne illness