COCKTAILS

FIREFLY FRUIT COCKTAIL 9
Firefly Sweet Tea Vodka, Cranberry Juice, Lemonade

POMEGRANATE MIMOSA 8
Champagne, Orange Juice, Pomegranate Simple Syrup

THE ULTIMATE BLOODY MARY 11
SC Dixie Black Pepper Vodka, Charleston Bloody Mary Mix, Grilled Jumbo Shrimp, Pickled Okra, Green Olive, Old Bay Seasoning

STARTERS

SHE CRAB SOUP
7 | cup  9 | bowl

CHEF’S SOUP DU JOUR
7 | cup  9 | bowl

FRIED GREEN TOMATOES 10
Pimento Cheese, Stone Ground Grits, Tomato-Bacon Jam

CAROLINA CRAB CAKE 14
Tasso Cream, Bacon Fried Corn, Chives

SOUTHERN PICKINS 16
Tasso Crusted Pimento Cheese, Bacon-Bourbon Rillette, BBQ Bacon Deviled Eggs, Toasted Pita, Creole Mustard, Bread & Butter Pickled Vegetables

SALADS

Add Fried Oysters* 9  |  Blackened, Fried or Grilled Shrimp 9
Blackened or Grilled Chicken 7 I Crab Cake 11

PEAR AND TOASTED WALNUT SALAD 10
Mixed Greens, Shaved Red Onions, Blue Cheese Dressing, Raspberry-Port Syrup

CAESAR SALAD 9
Baby Romaine, Vine Ripe Tomato, Garlic-Herb Croutons, Creamy Garlic-Parmesan Vinaigrette

FRIED OYSTER SALAD 15
Mixed Greens, Applewood Smoked Bacon, Smoked Gouda, Creole Mustard Vinaigrette

SOUTHERN TOMATO PIE 12
Mixed Greens, Applewood Smoked Bacon, Cucumbers, Red Onions, Buttermilk-Herb Dressing

QUEEN’S SALAD 9
Assorted Lettuce, Grape Tomatoes, Cucumbers, Green Onions, Sweet Corn, Field Peas, Applewood Smoked Bacon, Hard-Boiled Egg, Cheddar Cheese, Buttermilk-Herb Dressing

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness. Please let your server know of any allergies.

EXECUTIVE CHEF STEVE STONE | GENERAL MANAGER FERNANDO FRY
BEEF TENDERLOIN & ANDOUILLE SAUSAGE BREAKFAST GRATIN 16
Yukon Potatoes, Cheddar Cheese, Sweet Corn, Onions & Peppers, Hickory BBQ Sauce
Hollandaise, Crispy Onion, Fried Egg, Jalapeno Toast

BARBEQUE SHRIMP & GRITS 17
Southern Comfort Barbeque Sauce, Applewood Smoked Bacon
Cheddar Cheese, Scallions*

JAMBALAYA 17
Shrimp, Crawfish, Medley of Peppers & Onions, Tasso Ham, Red Rice*

GRILLED C.A.B. BURGER 13
Applewood Smoked Bacon, Pimento Cheese, Fried Onions
Sriracha Mayo, Sunny-Side-Up Egg, Toasted Brioche*

CRAB CAKE BENEDICT 18
Stone Ground Grits, Fried Green Tomato, Applewood Smoked Bacon
Poached Egg, Hollandaise, Red Pepper Coulis, Chives*

LOWCOUNTRY OMELET 15
Shrimp, Crabmeat, Spinach, Tomato, Parmesan Cheese
Stone Ground Grits*

CHICKEN SALAD WRAP 12
Pecans, Dried Cranberries, Celery, Tomato-Basil Tortilla

CRÈME BRÛLÉE FRENCH TOAST 13
Fresh Berries, Whipped Cream, Toasted Pecan Syrup

SOUTHERN FRIED CHICKEN & BISCUITS 15
Scrambled Eggs, Country Sausage Gravy, Apple Smoked Bacon, Scallions

SHRIMP SALAD WRAP 13
Avocado, Bibb Lettuce, Tomato-Basil Tortilla

LOWCOUNTRY BREAKFAST BOWL 15
Shrimp, Andouille Sausage, Onions, Peppers, Stone Ground Grits
Sunny-Side-Up Egg, Cheddar Cheese, Crumbled Bacon*

FRUIT PARFAIT 10
Seasonal Berried & Fruit, Vanilla Yogurt, Cinnamon Toasted Granola
Orange-Honey Drizzle

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EXECUTIVE CHEF STEVE STONE I GENERAL MANAGER FERNANDO FRY