

Starters

she crab soup or chef's soup du jour

cup • 7 | bowl • 9

barbeque shrimp & grits

shrimp, stone-ground grits, bourbon-barbeque sauce, applewood bacon, cheddar, scallions • 13 *gf*

carolina crab cake

lowcountry relish, spring onion aioli • 14

southern pickins'

tasso-crust ed pimento cheese, bacon-bourbon rilette, barbeque-bacon deviled eggs, toasted pita, creole mustard, bread & butter pickled vegetables • 18

fried green tomatoes

pimento cheese, stone-ground grits, tomato-bacon jam • 12

southern tomato pie

local tomatoes, biscuit crust, cheddar, mozzarella, applewood bacon, scallions • 12

crispy fried oysters

pickled green tomatoes, baby arugula, farmer's cheese, smoked tomato caramel • 13

fried calamari

applewood bacon, red onion, tomato, banana peppers, sweet pepper-honey drizzle • 13

Salads

marinated cucumber & tomato salad

crisp romaine, field greens, applewood bacon, asiago cheese, creamy tomato-basil dressing, okra crunch • 10 *gf*

caesar salad

baby romaine, vine-ripe tomatoes, garlic-herb croutons, creamy garlic-parmesan vinaigrette • 9

queen's salad

mixed greens, grape tomatoes, cucumbers, green onions, sweet corn, field peas, applewood bacon, hard-boiled egg, cheddar, buttermilk-herb dressing • 11 *gf*

vine-ripe tomato & burrata salad

fried burrata, prosciutto, olive oil, balsamic syrup, micro basil, grilled baguette • 12

Main Courses

barbeque shrimp & grits

shrimp, stone-ground grits, bourbon-barbeque sauce, applewood bacon, cheddar, scallions • 29 *gf*

jambalaya

shrimp, crawfish, peppers, onions, tasso ham, charleston red rice, creole butter • 28 *gf*

carolina crab cakes

okra, sweet corn, & black-eyed pea succotash, charleston red rice, lowcountry remoulade, sweet pepper coulis • 32

crispy roasted duck

toasted pecan rice pilaf, haricots verts, spicy raspberry-orange honey glaze • 31 *gf*

fish & grits

crispy flounder, stone-ground grits, fried green tomatoes, vidalia onion, sweet corn, local tomatoes, applewood bacon, creole butter, sweet pepper coulis • 29

french-cut pork chop*

benne-crust ed sweet potato soufflé, collard greens, peach chutney, bourbon-brown sugar glaze • 29 *gf*

braised beef short rib

certified angus beef, mashed yukon gold potatoes, garlic-buttered haricots verts, crispy onions, demi glaze • 29

lowcountry seafood gumbo

shrimp, oysters, crab, andouille sausage, okra, corn, sweet peppers, onions, seasoned tomato broth, carolina gold rice pilaf • 28 *gf*

grilled filet mignon & marinated shrimp

certified angus beef*, creamy spinach & mushroom risotto, roasted asparagus, portabella fries, demi glaze • 39

roasted portabella mushroom

quinoa, kale, summer squash, sweet peppers, onions, balsamic reduction, white truffle oil • 26 *gf*

Additions • 7

creamy spinach & mushroom risotto *gf*

creamy smoked gouda-applewood bacon mac & cheese

crispy okra fries & yellow squash • sriracha aioli

mashed yukon gold potatoes *gf*
collard greens *gf*

okra, sweet corn, & black-eyed pea succotash *gf*

truffled asparagus *gf*
cheddar stone-ground grits *gf*