

## starters

### SEARED SCALLOPS (2)

crispy brussels sprouts + bacon lardons + fried shallot rings  
+ sherry demi glace - \$ 16

### FRIED GREEN TOMATOES

battered crab + lemon beurre blanc - \$ 16

### FRESH VEGETABLE SPRING ROLLS

cabbage + carrots + cucumber + avocado  
+ red and yellow peppers + mirin soy dipping sauce - \$ 10

### HAND CUT TRUFFLE FRIES

truffle oil + grated parmesan - \$ 8

### APPALACHIAN POUTINE

hand cut fries + sausage gravy + scallions  
+ smoked gouda sauce - \$ 12

### BEER BATTERED FRIED PICKLES

ranch or smoky marinara dipping sauce - \$ 8

### STEAMED P.E.I. MUSSELS

tomato concassé + white wine tomato broth + basil - \$ 12

### CRISPY PORTOBELLO FRIES

ranch or smoky marinara dipping sauce - \$ 8

### STREET TACOS (3) - \$15

choose: chicken, pork belly or ground beef

white corn tortilla + shaved cabbage + avocado  
+ lime + lime creme + roasted salsa

### SLIDERS (3) - \$16

choose:

pork belly + maple mustard

meatball + smoky marinara + provolone

crab cake + lemon basil aioli

## soup / salad

### ROASTED TOMATO & EGGPLANT SOUP - \$ 8

### COBB

romaine + hardboiled egg + bacon + tomatoes + cucumber + avocado  
+ crumbled bleu cheese + bleu cheese dressing - \$ 10 / 14

### CAESAR

romaine hearts + dijon caesar dressing + parmesan tuile + croutons - \$ 8 / 11

### KALE

grapefruit and orange segments + sunflower seeds  
+ citrus couscous + orange poppy seed dressing - \$ 10

### ROASTED BEET & ARUGULA

candied pecans + goat cheese + lemon herb vinaigrette - \$ 14

### HOUSE

mixed greens + cucumber + carrot + red onion + grape tomatoes - \$ 7 / 10

### ADD-ONS

chicken - \$ 8 | shrimp - \$ 9 | crab cake - \$ 12 | salmon filet - \$ 12



vegetarian option available



gluten free option available



reduced calorie/sodium  
option available

## entrees

### STUFFED PEPPERS

charleston red rice + kale + smoky marinara - \$ 18

### MEDITERRANEAN PASTA

red onions + kalamata olives + sundried tomatoes + goat cheese + white wine beurre blanc - \$ 16 / 21

*add-ons: chicken - \$ 8 | shrimp - \$ 9 | crab cake - \$ 12 | salmon filet - \$ 12*

### SOUS VIDE FRIED CHICKEN BREAST

roasted garlic mashed potatoes + braised kale + bacon gravy - \$ 25

### SHRIMP & SMOKED GOUDA GRITS

bacon lardons + peppers and onions - \$ 20 / 26

### SEARED ROCKFISH

sharondale farms mushrooms + roasted fennel + pernod whipped potatoes + mushroom fumet cream - \$ 34

### SEARED SALMON

julienned summer vegetables + quinoa salad + lemon beurre blanc - \$ 22 / 31

### SEARED SCALLOPS (4)

grilled carrots + sautéed asparagus tips + smokey lemon tarragon potato salad + sherry demi glace - \$ 36

### HOUSE-MADE MEATBALLS

parsley gnocchi + smokey marinara + parmesan - \$ 19 / 24

### GRILLED PORK LOIN

haricot verts + citrus cauliflower + braised fingerlings + orange beurre monté - \$ 26

### GRILLED 10OZ. RIBEYE

grilled asparagus + halved baked potato + sherry demi glace - \$ 45

## pizza

choose: white garlic cream or traditional tomato sauce,  
medium or large - \$ 11 / 13

+ caramelized onions, mushrooms, tomatoes, kalamata olives,  
sweet peppers, broccoli, artichokes, extra cheese - \$ 1 ea

+ bacon, pepperoni, sausage, grilled chicken, bbq chicken,  
anchovies, spinach, asparagus, avocado, feta - \$ 2 ea

pizzas do not include a starter soup or salad

## sides

\$ 5 ea

cornbread + maple butter  
crispy brussels sprouts + bacon lardons  
truffled hand-cut fries + parmesan  
smoked gouda mac + cheese  
roasted garlic mashed potatoes  
haricot verts

*Split plates are charged \$7 and are not offered on specials or any item available as a small size*

*Consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness*