

Executive Chef - Sterling Chisolm Sous Chef - Daphne Fleetwood



## OFF THE COAST

<b>MUSSELS</b> fire roasted tomatoes, spicy chorizo, white	14 wine reduction
PICKLED SHRIMP shaved fennel, tangerine segments, okra	13
CATCH OF THE DAY balsamic roasted shallots, sautéed quinoa,	Market Price hericot verts

FORK + KNIFE	
RIBEYE 12OZ truffle mac and cheese, charred broccolini, garlic compound butter	29
FISH AND CHIPS beer battered catch, pickled slaw, house tarter	21
BUTTERMILK CHICKEN cream corn and green chile waffles, blackberry and local honey compote	23
CHARLESTON SHRIMP AND GRITS geechee boy cheese grits, sweet peppers, tasso cream	22
SMOKED PORK chevre grits, collard greens, apple chipotle compote	25
MUSHROOM RAVIOLI roasted peppers, shitakes, wilted spinach	21
-SIDES-	
goat cheese grits 5 corn and jalapeno fritters 6 collard greens 5 fries 5	

SAVE ROOM	
CHOCOLATE GANACHE graham cracker crust, fresh berries, whipped cream	7
DAILY INSPIRED CRÈME BRULEEGF	8
COCONUT CAKE toasted coconut, caramel, fresh berries	8
RICOTTA CHEESECAKE amaretto strawberries	7

## SIGNATURE COCKTAILS

HAND-CRAFTED WITH FRESH JUICE

<b>CAROLINA HOOCH</b> firefly moonshine, local berries, fresh lime juice, cava	10
CHARLESTON 17 striped pig gin, cava, lemon juice, simple syrup	11
MONTAGUE SMASH jack daniels, fresh mint, lemon juice, simple syrup	10
SOUTHERN SANGRIA local spiced rum, sangria, fresh orange juice	9
<b>DOWN SOUTH</b> jim beam, ginger cilantro, fresh lime juice	11
<b>GINGER MARGARITA</b> silver tequila, fresh lime juice, simple syrup, ginger car	9 ndy