

Cocktails

- Honey Badger | buffalo trace bourbon, lemon, honey syrup 9
- Mule Kentucky/Moscow/Ginbuck | gosling's ginger beer, lime 9
- Old Fashioned | eagle rare bourbon, angostura bitters, orange peel, lemon peel 9
- Winter Solstice | picker's vodka, lime, cabernet sauvignon float 7
- Canadian Sunrise | apple brandy, maple syrup, angostura bitters, egg white, bacon 9
- Sazerac | sazerac rye, herbsaint, peychaud's bitters, lemon peel 9
- Barrel Aged Manhattan | buffalo trace,, dolin sweet vermouth, barrel aged bitters 10
- Hoguera | alto's reposado, vida mezcal, lime, egg white 10
- Martinez | gordon's gin, dolin sweet vermouth, maraschino, regan's no.6 orange bitters 7
- La Floridita | cruzan rum, maraschino, lime, grapefruit 8
- Scarface | bulleit rye, fernet branca, orange 10
- Last Year's Flannel Shirt | pecan bourbon, st. elizabeth's allspice dram, regan's no.6 orange bitters 8

From the Raw Bar

- Oysters on the Half Shell | cocktail sauce, horseradish, mignonette, hot sauce, lemon mkt
- Chargrilled Oysters | garlic, parmesan, lemon, parsley 12
- Oysters Sweet Grass | scallop cream, bacon, potato 12
- Fried Oysters | lemon crème fraîche, pickled daikon 12

Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness. We cannot serve oysters or ceviche to go. We apologize for any inconvenience.

Snacks

- Popcorn & Pork Rinds 2
- Green Eggs & Ham | green pea deviled eggs, country ham 10
- Fritters | blue crab, hominy, pimento cheese, comeback sauce 12
- Goat Cheese Crostini | balsamic onions, spinach, tomatoes, pecorino romano 8
- Picnic Platter | spinach onion dip, black bean sofrito, egg salad, toast, crudités 15
- Butcher's Platter | assorted meats, artisan cheese, accoutrement 28
- Claybrook Farms Beef Carpaccio | dijonaise, pecorino romano, pickled okra 12
- Steamed Mussels | chorizo, artichokes, preserved lemon, grilled bread 13
- Dirty Pig Fries | braised pork, collards, onion, pecorino, sriracha 13

Soups & Salads

Gazpacho | chilled vegetable soup, tomato broth 6

Charleston Okra Stew | crawfish, spring vegetables, ham hock broth 11

Arugula | apple, honey pecans, bleu cheese, grilled onion, balsamic vinaigrette 8

Bibb Lettuce Salad | goat cheese, pickled red onion, pimentos, green goddess dressing 9 add roasted chicken 6, chicken breast 8, fried oysters 10, crab cake 9, grilled shrimp 12, bacon 4, country ham 4

Vegetables

Bluff City Fungi Oyster Mushroom Risotto | artichokes, asparagus, pecorino romano 16

Tomato Pie | spinach, onion, sherry vinaigrette 10

General Tso's Cauliflower | coconut mississippi blue basmai 11

Smoked Carrots | hanna farm grits, bleu cheese, molé 10

Braised Woodson Ridge Farms Collard Greens | smoked bacon, onions 8

Sugar Snap Pea Succotash | hominy, smoked bacon, tomatoes 9

Pomme Frites | hand cut fries, pecorino romano, white truffle oil 9

Entrées

Grilled Scottish Salmon | artichoke hearts, spinach, romesco 22

Braised Beef Brisket | harissa rubbed carrots, braising liquor 19

Lump Crab Cakes | sugar snap pea hominy succotash, tomatoes, thyme 27

Pan Seared Sea Scallops | asparagus mushroom risotto, green peppercorn sauce 22

Low Country Shrimp & Grits | sausage, country ham, tomatoes, parsley, hanna farm grits 27

Steak Frites | 14oz angus ribeye, truffled fries, sweet grass steak sauce 36 add crab cake 9, shrimp 12, fried oysters 9, egg 3, mushrooms 5

Sweets

Strawberry Shortcake | louisiana strawberries, sweet biscuit, whipped cream 8

Chocolate Buttermilk Cake | pomegranate 10

Blueberry Crisp | lemon gelato 8

Deep Dish Sour Cream Apple Pie | honey bourbon ice cream 10

Sweet Magnolia Ice Cream | vanilla, chocolate, honey bourbon, sorbet 4 | 7 | 10



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