

Welcome Y'all...

Thank you for dining with us this evening. Our team is dedicated to bringing you high quality, fresh products. Sometimes that forces us to change our menu slightly due to availability. Thank you for understanding.

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, yellow corn, pimento cheese, comeback sauce 12

Goat Cheese Crostini | balsamic onions, spinach, tomatoes, pecorino romano 8

Picnic Platter | green tomato salsa, charred corn salsa, egg salad, toast, crudités 15

Butcher's Platter | assorted meats, artisan cheese, accoutrement 28

Claybrook Farms Beef Carpaccio | dijonnaise, 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 | fried green tomatoes, pickled red onion, charred corn salsa, ranch dressing 9

add roasted chicken 6, chicken breast 8, fried oysters 10, crab cake 9,
grilled shrimp 12, bacon 4, country ham 4



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Vegetables

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

Tomato Pie | cheddar, 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 | yellow corn, smoked bacon, tomatoes, thyme 9

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

Entrées

Grilled Scottish Salmon | artichoke hearts, spinach, romesco 24

Braised Beef Brisket | smoked carrots, bleu cheese hanna farm grits, braising liquor 21

Lump Crab Cakes | sugar snap pea, yellow corn succotash, bacon, tomatoes, thyme 27

Pan Seared Sea Scallops | asparagus mushroom risotto, shrimp nage 28

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, oyster mushrooms 5

For Two

Fried Chicken | creamed collards, hanna farm grits, pickles, hot sauce 28

Grilled Branzino | grilled shrimp, smoked carrots, asparagus, gremolata 32

Sweets

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

Chocolate Buttermilk Pie | berries 10

Blueberry Crisp | vanilla gelato 8

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

Sweet Magnolia Ice Cream | ask your server for flavor selection 4 | 7 | 10



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