



LUNCH

Wednesday thru Saturday
11:30am - 3pm

APPETIZERS

BISCUITS

House-Made Cheese Biscuits served with Butter

FRANK'S PIMENTO CHEESE

with House-Made Chips

CRISPY FRIED OYSTERS

Sriracha Aioli, House Pickles

PARMESAN BAKED ARTICHOKE HEARTS

Lemon Juice, Breadcrumbs, Parmesan Cheese

ROASTED BRUSSELS SPROUTS

Dijon Cream, Pickled Red Onion, Smoked Bacon

MADE TO ORDER STEAK TARTARE

with House-Made Potato Chips

SOUTHERN PIMENTO DEVILED EGGS (4)

Frank's Pimento Cheese, Paprika, Green Olive Garnish

TUNA POKE STACK

Ahi Tuna, Soy, Sesame, Cucumber, Avocado, Jasmine Rice

SOUPS & SALADS

SOUP OF THE DAY

MIXED GREENS SALAD

Garden Lettuce, Tomato, Cucumber, Balsamic Vinaigrette

MEDITERRANEAN AVOCADO SALAD

Chickpeas, Avocado, Tomato, Cucumber, Feta, Lemon Vinaigrette

BABY SPINACH SALAD

Crispy Bacon, Pickled Red Onion, Bleu Cheese Crumbles, Balsamic Vinaigrette

GRILLED ROMAINE HEARTS

Shaved Parmesan, Croutons, Roasted Garlic Olive Oil

NIÇOISE SALAD

Capers, Hard Boiled Egg, Olives, Tomato, Dijon Mustard Vinaigrette

LUMP CRAB & ROASTED BEET

Red & Golden Beet "Tartare", Pickled Red Onion, Arugula, Horseradish Aioli

ADD ONS

Grilled Chicken Breast

Roasted Salmon

Grilled 4oz Filet

Grilled Shrimp Skewer (4)

Fried Oysters

Catch of the Day

SMALL PLATES

WAGYU BEEF SLIDERS

Bacon Jam, Arugula, Charred Onion, Cheddar Cheese

PICKLE-BRINED CRISPY CHICKEN SLIDERS

Frank's Pimento Cheese, House Pickles, Hot Honey

CLASSIC BLT

Applewood Smoked Bacon, Bibb Lettuce, Tomato, Duke's Mayo

MUSSELS FRITES

Roasted Garlic, Tomatoes, White Wine, Lemon, Parmesan Fries

PANÉED CHICKEN BREAST

with Arugula, Tomato, Lemon Beurre Blanc, Parmesan

GARLIC SHRIMP

Artichoke Hearts, Capers, Garlic, Olive Oil, Toast Points

SAUTÉED LUMP CRAB CAKES

Scallions, Whole Grain Mustard Sauce

LUMP CRAB MAC & CHEESE

Four Cheeses, Parmesan Crumb Crust

ENTREES

STEAK FRITES

Sliced Steak, Arugula, Truffled Parmesan Fries, Red Wine Demi

MEDITERRANEAN FRESH CATCH

Olives, Tomato, Capers, Artichoke, Garlic, Lemon, White Wine, Adluh Mills Grits

PAN-ROASTED BONE-IN CHICKEN BREAST

Asparagus, Fresh Herb Pan Sauce, Adluh Mills Grits

ALEPPO CHILLI & HONEY ROASTED SALMON

Wilted Baby Spinach, Lemon Beurre Blanc, Carolina Gold Rice

ROASTED VEGETABLE PLATE

Roasted Garlic, EVOO, Fresh Herbs

SIDES

HOUSE-MADE POTATO CHIPS

SEA SALT OR TRUFFLED PARMESAN FRIES

FOUR CHEESE MAC & CHEESE

OVEN ROASTED VEGETABLES

GRILLED ASPARAGUS

GARLIC SAUTÉED BABY SPINACH

* Consuming raw or undercooked meats including poultry, seafood, or shellfish may increase your risk for food borne illness, especially if you have a certain medical condition.