

{ BREAD SERVICE }

FRESHLY BAKED BREADS *and*
SWEET BUTTER 4.95

SUN DRIED TOMATO *and*
EVOO TAPENADE 1.50

WHIPPED GOAT CHEESE,
LEEKs *and* ALMONDS 4.50


DR. BROWNSTONE'S
HONEY BACON JAM 3.75

HOUSE PIMENTO CHEESE 1.75

D. ALL OF THE ABOVE! 12.95

{ SOUPS }

 CUBAN-INSPIRED
BLACK BEAN SOUP 6.95
*Tomato Salsa, Crumbled Farmer's
Cheese & Scallions*

 CHILLED! CUCUMBER
GAZPACHO 4.95
Grape, Cucumber & Mint "Ceviche"

 UNCLE ED'S SNACKIN' PLATE 9
*HOUSE Kielbasa, Deviled Egg & Pimento Cheese
Pickled Garden Vegetables & Candied Pecans*

HOUSE CRAB CAKE *atop*
JUMBO SHRIMP SUCCOTASH 15
*Shallot Marmalade & Bacon Jam
Old Bay "dusted" Saffron Aioli*

 PORK CHEEK CONFIT 13
*Pimento Cheese Grits & Doritos-flavored Chicharron
HOUSE Fiery Sweet Peach Jam*

First COURSE

 BEEF BRISKET "CARPACCIO" 9
*Served chilled with Capers, Parmesan & Arugula
Pitmaster Spice Rub & Lemon Truffle Drizzle*

HOUSE FLATBREAD MARKET PRICE
Chef's daily deliciousness

Our Signature:
SHRIMP, SWEET CORN
and CRAB BEIGNETS 11.95
Red Beet & Horseradish Condiment

LOBSTER *and* SMOKED
GOUDA "CHEESECAKE" 16.95
Fresh Baby Lettuces & HOUSE Tomato Jam


"STACK" OF FRIED GREEN TOMATOES
with LOW & SLOW NC PORK 9
Sriracha Aioli

 TOGARASHI TUNA TATAKI:
LOMI LOMI STYLE 16.95
*Tomatoes, Scallion, Jalapeno, Pickled Avocado
Wasabi Peas & Teriyaki Mustard Sauce*

{ SALADS }

HOUSE SALAD 6.95
Sun-Dried Tomato Vinaigrette

CANDIED BEETS, WATERMELON
and GOAT CHEESE 13.95
*atop Baby Spinach, Kale & Chard
Crunchy Smoked Almond & Brown Sugar Crumble
Blueberry Balsamic Vinaigrette*


 JALAPENO CARAMEL
CHICKEN SALAD 16.95
*Tomatoes, Sweet Peppers & Sugar Snap Peas
Rice Noodles with Sesame Peanut Ginger Dressing*


 TOMATO, GARDEN BASIL *and*
FRESH MOZZARELLA 9
Red Wine & Brown Sugar Reduction

CHARRED STEAKHOUSE SALAD 19.95
*atop Goat Cheese & Mushroom "Toast"
Roasted Tomatoes, Balsamic Onions & Crumbled Blue Cheese*

CHARRED ROMAINE SALAD 14.95
*Flash-Fried Oysters
Cracked Black Pepper & Lemon Remoulade*

{ MAIN COURSE }

 SALMON 23.95
*Corn, Leek and Fennel Fricassee
atop Summer's Risotto*

 CHARRED HANGER STEAK
and JUMBO SHRIMP 33.95
*Stuffed Garden Pepper & Ricotta "Schmear"
Herb Bearnaise Sauce*

FLINTSTONE'S SMOKED BEEF RIBS 26.95
*Lobster Macaroni & Cheese Gratin
Our signature Cheerwine BBQ Sauce*


KUNG PAO TOFU STIR-FRY 19.95
*with Bok Choy & Toasted Cashews atop Forbidden Rice
Sweet Sour Peach Sauce & Spicy Cashew Scallion Coulis*

PECAN CRUSTED CATFISH FILLET 24.95
*Lobster-studded Low Country Samp
Greens with Toasted Benne Seeds
Charleston Peanut Sauce*

THE COLONEL 19.95
*Crispy Buttermilk Fried Chicken & Sawmill Gravy
Smoked Tomato & Pimento Cheese Grits
HOUSE M-80 Sauce*

CENTER CUT LAMB LOIN 26.95
*Stewed Tomatoes & Okra atop Farrotto with Parsley
Grape, Cucumber & Mint Relish*

 CAST IRON SKILLET
RIB EYE STEAK 33.95
*Asparagus & Roasted Tomatoes
Truffle Mushroom Spoonbread
Roasted Garlic Demi-Glace*

 PORK MEDALLIONS 22.95
*Garlicky White Bean Croquette &
Sweet Potato Skordalia
Bourbon Bacon Cream Sauce*