# Starters

#### Halloumi & Harissa

pan seared halloumi + date butter + harissa honey + pistachio gremolata \$11

## Hail Caesar!

romaine + radicchio + onion + shaved parmesan + housemade caesar dressing + zahtar dusted challah croutons \$10

## Creamy Mushroom Toast

oyster mushrooms + roasted shallots + manchego + challah bread + sunny side up egg \$11

## Cheese & Crackers & Pickles

aged white and sharp cheddar pimento cheese + gorgonzola, roasted garlic, and goat cheese spread + house dill pickles + pickled shallots + housemade everything crackers \$12

## Main

## Pesto Linguini

fresh basil pesto + baby arugula + pickled shallots + roasted tomatoes + linguini + crumbled goat cheese \$15

## Big ol' Burger

black angus ground beef + creamed leeks + roasted oyster mushrooms + applewood
 bacon + baby arugula + melted gorgonzola bleu cheese + brioche bun \$13

## Farro "Risotto" w/Lobster and Butternut Squash

lobster claw meat + geechie boy farro + roasted cipollini onions + butternut squash + sage + cream + parmesan \$26

### Charleston Shrimp and Grits

## Vegetable Coconut Yellow Curry

coconut milk + yellow curry sauce + chick peas + brussels sprouts + cipollini
onions + fingerling potatoes + roasted peanuts + carolina gold rice \$14

### Pork Chop with Cherry & Red Wine

bone-in pork chop + cherry-red wine pan sauce + fingerling potatoes + pickled shallots + roasted pistachios \$19

## Braised Beef Ragout Pappardelle

braised beef short rib ragout feat. tomatoes, red wine, rosemary, and thyme + fresh pappardelle pasta + herbed marscapone cheese \$24

#### Family Style Sides \$6

whiskey collards \* mac & cheese \* szechuan brussels sprouts

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbourne illness