

## STARTERS

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### ARTISTRY OF CHEESE 14

Our celebration of local creameries featuring three rotating local cheeses, house-cured lomo di cerdo, seasonal fruits, house-made crackers

### THE CHARLESTON 12

Fried green tomato, crabcake, house-made chow chow, caper remoulade

### WILD MUSHROOM RISOTTO 12 *gluten-free*

Dark hollow farms mushrooms, house-cured duck prosciutto, curry foam

### N'AWLINS SHRIMP 12

Lightly spicy, cooked in butter and beer, with grilled sourdough baguette

## SOUP & SALADS

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### SOUP DU JOUR 8

Ask your server for today's selection

### CHIMNEY ROCK ICEBERG 8 *gluten-free*

Crisp iceberg lettuce, heirloom grape tomatoes, red onion confit, Applewood smoked bacon, house-made buttermilk blue cheese dressing, & croutons

### ESMERALDA SALAD 8 *gluten-free*

Organic artisan greens, cucumbers, dried cranberries, carrots, red onions, tomatoes and spiced pecans

### SPINACH SALAD 8 *gluten-free*

Baby spinach, roasted beets, toasted walnuts, red onions, goat cheese crumbles, bacon

### CAESAR SALAD 7

Crisp romaine lettuce, house-made Caesar dressing & croutons, cracked black pepper and a parmesan crisp

**House-Made Dressings:** honey-lavender, balsamic, citrus vinaigrette, sherry vinaigrette, ranch

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## ENTRÉES

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### ANGUS FILET MIGNON\* 32

Porcini-crusted, cooked to your liking, whipped potatoes, grilled asparagus, truffle butter, cipollini onion rings

### BUTCHER'S CUT\* MARKET PRICE

Certified Angus cut, cooked to your liking. (please ask server tonight's option)

### SPICY DUCK BREAST\* 27 *gluten-free*

Joyce Farms duck breast, pan-seared, butternut squash puree, beet-onion hash, fig-balsamic glaze

### HOUSE-GROUND ANGUS BURGER\* 15

8 oz portion, grilled to your liking, house-cured bacon, sharp cheddar cheese, on a toasted bun with house cut French fries

### SHRIMP & GRITS 27 *gluten-free*

Anson Mills cheddar grits, andouille sausage, creole fried gulf shrimp, smoked chili oil

### HOUSEMADE JUMBO CRABCAKE 28

Carolina gold rice, spicy curtido, avocado mousse, grain mustard cream sauce

### PASTA DU JOUR (price varies)

Chef's seasonal choice. Please ask server for details

### NANTUCKET SEA SCALLOPS\* 31 *gluten-free*

Celery root puree, pickled beets, bacon-braised Brussels sprouts, curried sweet onions, cider agro-dolce

### SALMON WELLINGTON\* 28

Wild mushrooms, spinach, goat cheese, broccolini with lemon butter

### THE VEGGIE INSPIRATION 22

Chef's creation of seasonal vegetables. Please ask your server for details.

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