

STARTERS

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

Shrimp & grits spring roll, crabcake, house-made chow chow, comeback sauce

N'AWLINS SHRIMP 12

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

SOUP & SALADS

TOMATO BISQUE 8 *gluten-free*

Creamy tomato soup with roasted garlic, onions and cream

SOUP DU JOUR 8

Ask your server for today's selection

CHIMNEY ROCK ICEBERG 8

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

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

ANGUS FILET MIGNON* 33

Porcini-crusted, cooked to your liking, whipped potatoes, grilled asparagus, truffle butter, crispy shallots

BUTCHER'S CUT* MARKET PRICE

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

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

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

PASTA DU JOUR (price varies)

Chef's seasonal choice. Please ask server for tonight's offering

NANTUCKET SEA SCALLOPS* 31 *gluten-free*

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

THE VEGGIE INSPIRATION 22

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

CAROLINA MOUNTAIN TROUT 26

Almond crusted, cranberry farro, brussels sprouts, maple-orange glaze

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