



Appetizers

Green Salad

Mixed Baby Lettuces, Radish, Cucumber, Sherry Vinaigrette 7
with Walnut-Crusted Split Creek Farms Goat Cheese 8.5

Domestic Shrimp Remoulade

Fried Green Tomato Salad, Benton's Country Ham 10

New Orleans BBQ Littleneck Clams

Linguica Sausage, Celery, Garlic, Shellfish Broth 10

"Lamb Mac"

Smoked Lamb Shoulder, Poblano Peppers, Goat Cheese, Fontina 10

"Quack" Madame

Duck Confit, Caramelized Onions, Toasted Brioche, Ricotta Mornay, Fried Quail Egg, Arugula Salad 10

Fried Gulf Oysters

Pimenton Rouille, Cocktail Sauce 12

Butchers Plate

Selection of House-made Charcuterie and Pickles, Grilled Bread, Grain Mustard 14

Nashville Hot Manchester Farms Quail

Spicy Fried Quail, Ramp Ranch, City Roots Micro Celery 10

Entrees

Steak Frites

12 oz Angus Rib-eye, Pommes Frites, Simple Salad, Blue Cheese Butter 30

Seared Flounder

SC Asparagus, Baby Turnip, Oyster Mushrooms, Asparagus Coulis, Lemon Poppy Dressing 25

Cheshire Porkchop

Ramp Spoonbread, City Roots Mushroom, Kohlrabi, Sugar Snap Pea, and Radish Slaw, Mustard Jus 26

Grilled Mahi Mahi

Spring Peas, Artichoke Hearts, SC Asparagus, Picholine Olives, Ramp Ranch, Sherry Mustard Butter 28

Crispy Softshell Crab

Anson Mills Rice Grits, Linguica Sausage, Fava Beans, Pecans, Roasted Peppers, Smokey Creole Sauce 25

Timberock Farms Duck Duo

Seared Breast, Leg Confit, Spatzle, Swiss Chard, Cottle Farms Strawberry, Bourbon Jus 27

Wood Oven Pizzas

Pimento Cheeseburger

House-made Pimento Cheese, Ground Rib-eye 10

Duck Confit

Caramelized Onions, Port Soaked Cherries 10

Tomato-Basil

Grape Tomato, Basil Pesto 10

Spring Vegetable

Pea Coulis, Asparagus, Ramp, Ricotta 10

Sides

Pommes Frites

3

SC Asparagus

4

Fried Green Tomato

4

We will happily substitute an item or split a plate for a \$2 Charge
Consuming raw or undercooked meat, seafood, shellfish, and eggs may increase the risk of food borne illness.
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