



--- *Appetizers* ---

- Green Salad**
Mixed Baby Lettuces, Radish, Cucumber, Grape Tomato, Sherry Vinaigrette 8
with Walnut-Crusted Split Creek Farms Goat Cheese 9.5
- Domestic Shrimp Remoulade**
Fried Green Tomato Salad, Benton's Country Ham 10
- Half Dozen Raw Oysters**
Chef's Selection of Oysters, Cocktail Sauce, Dill Pickle Mignonette MP
- '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
- Butcher's Plate**
Selection of House-made Charcuterie and Pickles, Grilled Bread, Grain Mustard 14

--- *Entrees* ---

- Steak Frites**
12 oz Angus Ribeye, Pommes Frites, Simple Salad, Blue Cheese Butter 34
- Grilled Mahi Mahi**
Sugar Snap Peas, Grilled Spring Onion, Radish, Whipped Ricotta, Sunchoke Soubise 28
- Grilled Carolina Heritage Farms Pork Chop**
Louisiana Crawfish Etouffee, Carolina Gold Rice 26
- Braised Beef Cannelloni**
Marsala Braised Short Rib, Wild Mushroom, Fontina, Parmigiano Reggiano 20
- Seared Golden Tilefish**
Israeli Cous Cous, Blood Orange, Grapefruit, Avocado Coulis, Mint, Cilantro, Beet Yogurt 28
- Spring Vegetable Risotto**
Green Garlic, Spring Peas, Spinach, Lemon Zest, Parmigiano Reggiano 18

- *Wood Oven Pizzas* -

- Pimento Cheeseburger**
House-made Pimento Cheese, Ground Rib eye 12
- Duck Confit**
Caramelized Onions, Port Soaked Cherries 12
- Tomato-Basil**
Grape Tomato, Basil Pesto 12
- Spring Vegetable**
Spring Peas, Green Garlic, Ricotta Mornay, Farm Egg 12

- *Sides* -

- Pommes Frites** 3
- Broccolini** 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.