



## STARTERS

<b>she crab soup</b> , sherry, chives GF	7
<b>oven roasted tomato soup</b> , extra virgin olive oil GF	5

## SHARABLE

<b>artisan cheese board</b> , bee city south carolina honey, focaccia, fig-almond cake	12
<b>charcuterie</b> , prosciutto, capicola, sopressata, house pickles	14
<b>pan seared scallops</b> , sour apple fennel slaw, johnny cakes, curry vinaigrette	12
<b>hummus</b> , raw & pickled veggies, harissa spiced house made potato chips GF	7
<b>deviled eggs</b> , house smoked sunburst farms north carolina trout, chive cream cheese GF	8
<b>jumbo chilled shrimp</b> , horseradish cocktail sauce GF	12
<b>sweet potato fries</b> , sriracha-lime aioli GF	7

## SALADS

<b>tomato caprese</b> , fresh mozzarella, arugula, cracked pepper, basil olive oil GF	8
<b>crab mango salad</b> , hydroponic bibb, roasted red peppers, avocado, lime-cilantro vinaigrette GF	12
<b>quinoa salad</b> , spinach, arugula, olives, cucumber, tomato, roasted artisan carrots GF	8
<b>caesar salad</b> , parmesan, romano, asiago, garlic croutons add grilled prestige farms chicken	8 5

## STONE OVEN FLATBREADS

<b>basil pesto</b> + tomato + mozzarella	9
<b>bbq chicken</b> + bacon + avocado + tomato + cheddar + chives	10
<b>pepperoni</b> + crushed tomato + provolone + basil	10
<b>shrimp</b> + bacon + manchego + roasted peppers + bee city south carolina honey	11
<b>clemson blue</b> + ricotta + toasted walnuts + arugula	9

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

20 % service charge will be added to parties of 8 or more.



## SANDWICHES

<b>bacon cheeseburger</b> , cheddar, toasted sesame seed bun	12
<b>cast iron fried prestige farms chicken</b> , slaw, jalapeno mayo, bread + butter pickles	11
<b>housemade chickpea "burger"</b> , udi's gluten free bun, roasted peppers, cucumber, tzatziki GF	10
<b>house roasted turkey sandwich</b> , crisp bacon, rosemary focaccia, bibb lettuce, sliced tomato, mayo	10

## SAVOR

<b>shrimp &amp; geechie boy grits</b> , edisto mills, andouille, bourbon gravy GF	23
<b>rio bertolini ricotta gnocchi</b> , roasted leeks, hon-shimejii + shiitake mushrooms, san marzano tomato GF	17
<b>carolina gold rice bowl</b> , aidell's smoked chicken + apple sausage, caramelized onion, carrot, peas, parmesan GF	12
<b>house smoked pork brisket</b> , blackberry-honey bbq, Clemson blue cheese, brussel sprouts, house chips GF	20
<b>prestige farms chicken breast</b> , fontina, garlicky spinach, quinoa, lemon broth GF	22
<b>grilled sirloin steak</b> , fig-madeira reduction, roasted heirloom tomatoes, kale, arugula GF	29

## SWEETS

<b>house made chocolate pecan tart</b> , south carolina bee city honey, fresh whipped cream GF	7
<b>housemade vanilla bean crème brulee</b> GF	8
<b>ricotta cheesecake</b> , amaretto strawberries	7
<b>coconut cake</b>	8
<b>house made buttermilk waffle</b> , maple syrup, vanilla ice cream, praline pecans	8
<b>ice cream or sorbet</b> GF	5

GF denotes menu items that can be prepared "gluten friendly"

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