



DINNER

BEGINNINGS

OVEN ROASTED BUTTERNUT BISQUE+ | 9.50
local blue crab, toasted pumpkin seed oil

DAVEE'S BUTTERMILK BISCUITS+ | 6.50
smoked pimento cheese, honey butter,
strawberry jalapeno jam

CHARCUTERIE BOARD+ | 16.50
candied pecans, jam, olives, local bread

STEAK TARTARE | 11.95*
perfect farm egg, toast points,
cabernet mustard, smoked sea salt

TRUFFLE FRIES+ | 8.50
roasted pepper coulis, house aioli

AHI TUNA TARTARE BITES+ | 13.50*
anson mills golden rice cake, benne seeds,
south carolina pears, wasabi

CRISPY BLUE CRAB CAKES+ | 15.75
smoked pepper coulis, remoulade

FLUFFY HUSHPUPIES | 7.50
bacon, scallions, trio of accompaniments

SALADS

BLACKBIRD FARM KALE SALAD+ | 8.50
market vegetables, red wine vinaigrette,
truffled pecorino, crispy shallots

SUPPER CLUB CAESAR+ | 8.75
chilled hearts of romaine, herb croutons

LIVING BUTTER LETTUCE+ | 7.95
shaved garden vegetables, buttermilk dressing

ALSO

GRILLED BROCCOLINI+ | 5.75
espelette, smoked sea salt, olive oil, balsamic vinegar

POTATO PURÉE+ | 5.95
nashville hot butter, herb gravy

PAWPAW'S MAC & CHEESE+ | 10.95
parmesan bechamel, english peas, smoked pork,
cheddar, biscuit breadcrumbs

PASTAS

CHEF ROGERS' DAILY PASTA | MKT
all pastas are handmade in-house

EARLY-BASIL PESTO ORECCHIETTE+ | 15.75
farm egg, smoked pork, heirloom tomato, touch of chili

LOCAL SHRIMP LINGUINE | 16.95
grilled shrimp, heirloom tomatoes, chili flake, alfredo sauce, basil,
frantoi cutrera "primo" sicilian olive oil, breadcrumbs

WOOD GRILL & SPECIALTIES

"THE BURGER" | 14.95*
wood grilled, benne seed roll, sharp cheddar,
lettuce, tomato, onion, bacon, fries, house pickles

HICKORY SMOKED BABY BACK RIBS | 27.95 / 15.95
house bbq sauce, charred green beans, fries

WOOD GRILLED SHRIMP & GRITS | 25.95
anson mills pimento grits, crispy okra, andouille sausage,
roasted corn & seafood broth

MARKET CATCH+ | 28.95*
herbed butter, seasonal succotash, andouille sausage

LOCAL DUCK TWO WAYS | 32.95
smoked breast, confit leg, parsnip purée, honey brussels, game jus

TOMAHAWK PORK CHOPS | 29.50*
braised greens, potato purée,
south carolina apple butter, pork glaze

30-DAY AGED USDA PRIME
14OZ NEW YORK STRIP | 35.95*
fries, seasonal greens salad, steak sauce

CHEF ROGERS' RECIPE #88
FREE-RANGE FRIED CHICKEN | 22.95
collard greens, potato purée, herb gravy,
nashville hot butter

"MILLIONAIRES CUT"
50 DAY DRY-AGED USDA PRIME
32OZ BONE-IN RIBEYE | 76*
potato purée, seasonal vegetable,
sauce béarnaise

(*) Contains ingredients that are raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness.
+VEGETARIAN OR MODIFIABLE TO BE VEGETARIAN