



# LUNCH

## 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

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 HUSHPUPPIES | 7.50  
bacon, scallions, trio of accompaniments

## SALADS

ADD ON 7.95

fried chicken, grilled chicken, or shrimp

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

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

CRAB & SHRIMP COBB SALAD | 18.95  
avocado, roasted corn, bacon, sliced egg, remoulade

## DESSERT

FLUFFY BEIGNETS | 10  
key lime curd, blueberry jam, bourbon caramel

SEASONAL SUNDAE | 9  
brownie, home-made graham cracker, toasted marshmallow,  
vanilla soft serve, caramel sauce

STRAUS ORGANIC SOFT SERVE | 6  
flavor: vanilla, chocolate, twist  
sauce: hot fudge, bourbon caramel, blueberry jam  
toppings: candied pecans, sprinkles,  
toasted coconut, graham cracker

## PASTAS

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

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

PULLED PORK CUBAN SANDWICH | 13.95  
pit roasted ham, local swiss, mustard, house pickles,  
mojo dipping sauce, fries

FRIED CHICKEN SANDWICH | 14.95  
pickle slaw, house aioli, bacon, pepper-jack cheese, tomatoes, fries

LOBSTER & CRAB CLUB | 16.95  
lobster & crab salad, celery remoulade, bacon, avocado, tomato,  
butter lettuce, old-bay fries

WOOD GRILLED SHRIMP & GRITS | 25.95 / 13.95  
anson mills pimento grits, crispy okra, andouille sausage,  
roasted corn & seafood broth

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

MARKET CATCH | 28.95\* / 14.95\*  
herbed butter, seasonal succotash, andouille sausage

30-DAY AGED USDA PRIME  
9OZ BISTRO STEAK | 18.95\*  
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

## 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

(\* 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