



# DINNER

## BEGINNINGS

DAVEE'S BUTTERMILK BISCUITS+ | 7.95  
pimento cheese, wildflower honey butter,  
strawberry jalapeno jam

GRILLED BROCCOLINI+ | 6.75  
smoked sea salt, meyer lemon juice

FRIED BRUSSELS+ | 8.25  
apricot garlic-chili glaze

TRUFFLE FRIES+ | 8.50  
parma, house herbed aioli

FLUFFY HUSHPUPPIES | 7.50  
bacon, jalapenos, cheddar, wildflower honey butter

AHI TUNA TARTARE BITES+ | 13.50\*  
sushi grade tuna, sticky-rice cake, benne seeds,  
south carolina pears, wasabi

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

PEACH & LOCAL FISH CEVICHE+ | 13.50\*  
tomato, lime, flour tortilla chips

HOUSE FRESH CHARCUTERIE | 19.95  
root baking co bread, house pickles, mustard

STEAK TARTARE | 11.95\*  
egg yolk, toast points, cabernet mustard

PAWPAW'S MAC & CHEESE+ | 10.95  
housemade pasta, three cheese mornay,  
bacon breadcrumbs

## SALADS

ADD ON 7.95  
fried chicken, grilled chicken, shrimp, crab bite

CLASSIC CAESAR | 9.75  
chilled hearts of romaine, herb croutons

KALE SALAD+ | 9.50  
market vegetables, red wine vinaigrette,  
truffled pecorino, crispy shallots

BUTTER LETTUCE+ | 8.95  
shaved garden vegetables, buttermilk dressing

## HOUSEMADE PASTAS

VEGETABLE PESTO CAMPANELLE+ | 17.95  
poached egg, heirloom tomato, bacon, touch of chili

LOCAL SHRIMP LINGUINE | 25.95  
shellfish-garlic cream, heirloom tomatoes, chili flake, basil,  
frantoi cutrera "primo" sicilian olive oil, breadcrumbs

CAROLINA FRESH FISH+ | 7oz - 28.95\*  
WOOD GRILLED OR BLACKENED  
local corn & butterbean succotash,  
andouille sausage, creole butter

## WOOD GRILL & SPECIALTIES

CUSTOM-BLEND BEEF BURGER | 14.95\*  
wood grilled, benne seed roll, sharp cheddar,  
lettuce, tomato, onion, bacon, fries, house pickles

HICKORY SMOKED BABY BACK RIBS | 28.95 / 18.95  
house bbq sauce, fries, slaw

WOOD GRILLED SHRIMP & GRITS+ | 28.95  
anson mills pimento grits, crispy okra, grilled asparagus,  
andouille sausage, low-country seafood broth

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

TOMAHAWK PORK CHOPS | 29.95\*  
cider brined pork chops, braised greens, potato purée,  
south carolina apple butter, pork glaze

30-DAY AGED USDA PRIME  
8OZ TERES MAJOR BISTRO STEAK | 28.95\*  
garlic whipped potatoes, grilled broccolini,  
pinot noir demi-glaze

45-DAY AGED USDA PRIME  
14OZ NY STRIP | 48.95\*  
loaded mashed potatoes, grilled asparagus,  
sauce béarnaise

PAWPAW'S RECIPE #88  
FREE-RANGE FRIED CHICKEN | 22.95  
collard greens, potato purée & white gravy,  
nashville hot butter

(\* Contains ingredients that are raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness.

+VEGETARIAN/PESCATARIAN OR MODIFIABLE TO BE VEGETARIAN/PESCATARIAN



SOUTHERN  
PLATES

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