



APPETIZERS

Shrimp Crabmeat Wontons 13
Key Lime Ginger Aioli | Red Pepper Coulis

Fried Calamari 12
Wild Rice | Water Chestnuts
Sweet Chili Sauce

Capers Island Clams 13
Chorizo Sausage | Tomato
Fortified Wine

Carolina's Crab Cakes 15
Whole Grain Mustard Sauce

Pork Belly "Soup" 11
Crisp Bacon | Carolina Gold Rice
Mushrooms | Scallions

Housemade Ricotta Gnudi 12
Farrah's Goat Cheese Butter
Black Pepper

SOUPS & SALADS

Carolina's Mixed Greens 9
Market Vegetables
Banyuls-Mustard Vinaigrette
add Crumbled Blue Cheese 1

Chopped Caesar Salad 10
Parmesan Tuile | Hand-Pulled Croutons

Arugula & Frisee 10
Crispy Prosciutto | Figs | Parmesan
Spiced Pumpkin Seeds
Balsamic Vinaigrette

Summer Bibb Salad 12
Bibb Lettuce | Watermelon | Pickled Rind
Ricotta Salata | Red Onion
Salted Almonds

Smoked Tomato Bisque 8
Basil Oil

Chef's Soup of the Day
Priced Daily

ENTREES

Pan Sautéed Crab Cakes 27
Kurios Farms Bibb Lettuce | Red Onion
Capers | Lemon Buttermilk Dressing

Pan Roasted Scallops 28
Parsnip Purée | Arugula
Carrots | Potatoes
Marcona Almonds Vinaigrette

Perditas Fruit De Mer 34
Local Clams | Mussels | Shrimp
Scallops | Thyme Broth

Sauteed Fillet Grouper 29
Mashed Potato | Bok Choy
Cipollini Onions | Port Wine Broth

Carolina Shrimp & Grits 24
Anson Mills Stone Ground Grits | Onion
Sweet Peppers | Andouille

Housemade Cavatelli Pasta 26
Keegan-Filion Farms Braised Chicken
Cherry Tomatoes | Truffle Oil
Bacon Lardons | Thyme

Whiskey Brined Pork Tenderloin 27
Squash Casserole | Shiitake Mushrooms
Cider Gastrique

Pan Roasted Free Range Chicken 25
Keegan-Filion Farm | Local Greens
Anson Mills Polenta Cake
Mepkin Abbey Oyster Mushrooms

Meyer Ranch Angus Ribeye 33
Roasted Garlic Potato Gratin
Asparagus | Red Wine Jus

Grilled Flat Iron Steak 29
Parmesan Truffle Fries | Sauce Béarnaise

ADDITIONAL SIDES

Anson Mills Stone Ground Grits
Braised Collard Greens
Seasonal Vegetables
Mashed Potatoes
Fried Green Tomatoes
All Sides 5