

Small Plates

Black & Blue Flatbreads

Black
beef tenderloin, white
cheddar, black truffle
aioli, sautéed mushroom
15

Blue
Maytag blue cheese,
Bartlett pear, house-
cured bacon,
green onion
13

Tacos
beer-battered cod
filets, green apple slaw,
red grapefruit mojo,
chipotle lime cream,
cilantro
14

Crispy Truffle Fries
shaved manchego,
smoked tomato aioli
11

Bacon, Brie &
Artichoke Dip
shaved parm,
white corn tortillas
12

Pimento Cheese Toast
apple butter, scallion
9

Focaccia Plate
tomato tapenade,
grilled eggplant, shaved
parmesan, prosciutto,
kalamata olives
16

Burger*

ground Angus chuck,
smoked gouda, house
pickles, smoked tomato
aioli, pickled mustard
seed, seasonal greens,
tomato, fries
17

Those Wings in
That Stuff™
roquefort, hot honey,
garden aioli
13

“Not So Hush” Puppies
crab, andouille, shrimp,
creole tartar
13

Sticky Shrimp
sweet and sour aioli, aji
amarillo coulis
14

Pork Belly
Buffalo Trace™
molasses, green-apple
slaw, house pork belly
13

Low Country
Mac & Cheese
shrimp, tasso ham,
scallop, campanelle,
white cheddar, scallion
21

Beef Carpaccio
mustard caviar, white
truffle aioli,
shaved parmesan
16

Oysters*

6/12 raw Mkt\$
baked (+\$4) jalapeño &
bacon boursin

Grilled Artichokes
lemon dill cream, crispy
parmesan, basil
12

Fried Calamari
fried steak strips, lemon
caper aioli, blood
orange/calabria
chili gastrique
14

Herbed Oven-
Roasted Escargot
basil fed helix snails,
herbed butter
16

Togarashi Seared Tuna
citrus ponzu hoisin,
sesame wontons,
watermelon radish,
cilantro
15

Cranberry & Smoked
Gouda Sausage Balls
local ground pork, sour
orange marmalade
12

Shrimp Risotto
lemon, field pea,
shrimp, basil
16

Risotto alla Milanese
spinach, parmesan,
artichoke, saffron
14

*these items are not part
of the Happy Hour & 1/2
promo