



Starters

SHE CRAB SOUP 19

Lump Crab, Sherry, Blue Crab Roe, Chives

CHILLED SPRING PEA SOUP 17

Lemon Crème Fraiche, Prosciutto, Pea Sprouts

BABY GEM CAESAR SALAD 17

Sourdough Croutons, Parmigiano Reggiano
Boquerones, Caesar Dressing

STRAWBERRY SALAD 17

Local Strawberries, SC Goat Cheese, Corn, Pollen
Organic Mixed Greens, Fennel-Yogurt Dressing

Add Grilled Chicken 11 or Sautéed Shrimp 13

Sandwiches

Served with Fries or Caesar Salad

BLACK ANGUS SMASHED BURGER 22

Smoked Cheddar & American Cheese
Charred Red Onion, Smoked Bacon, Dijonnaise
House-made Pickles, Sesame Brioche

BALSAMIC ROASTED PORTOBELLO SANDWICH 20

Peppered SC Goat Cheese
Arugula, Tomato, Pesto Aioli
Sun Dried Tomato Focaccia

BLUE CRAB CROISSANT 24

Butter Lettuce, Tomato
House-made Croissant, Lemon Aioli

GRILLED HERB CHICKEN WRAP 21

Bibb Lettuce, Roasted Pepper & Onion
Chipotle Aioli, Aged Cheddar, Tomato Flour Tortilla

Mains

PESTO CAVATELLI 21

English Peas, Basil, Mushroom, Grape Tomatoes
Pesto Alfredo Sauce, Parmesan Cheese

Add Grilled Chicken 11 or Sautéed Shrimp 13

MARKET FISH 32

Chef Driven

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% gratuity added to parties of six or more guests.