



RESTAURANT WEEK 2022

JANUARY 13 - 23, 2022

LUNCH \$35

Choice Of 1 Option From First Course, 1 Option From Entrée

F i r s t C o u r s e

SHE CRAB SOUP

Lump Crab, Lemon Oil, Chives

BUTTERNUT SQUASH SOUP

Sage, Crème Fraiche, Pumpkin Seed

CAESAR SALAD

Ciabatta, Grana Padano

APPLE SALAD

Red Cabbage, Macerated Cherries, Pine Nuts
Bourbon Apple Vinaigrette

~Add Grilled Chicken 9
or Old Bay Poached Shrimp 10

E n t r é e

SEARED CAROLINA FLOUNDER

Preserved Lemon, Red Peas
Herb Pistou, Charred Okra

MUSSELS FRITES

Fennel, Garlic
Local Beer Broth, Pretzel Baguette

ORECCHIETTE

Basil Pesto, Pine Nuts,
Pepperonata Grana Padano

SHRIMP & GRITS

Mill Hen Marsh Grits, Lamb Merguez Sausage
Caramelized Onions

BLUE CRAB CROISSANT

Lump Crab, Butter Lettuce, Remoulade

CRISPY CHICKEN SANDWICH

Slaw, Tiger Aioli, B&B Pickles, Brioche Bun

KING'S CLUB

Roasted Turkey, Ham, Bacon Cheddar Cheese
Swiss Cheese, Garlic Aioli, Lettuce, Tomato

GABRIELLE BURGER

Slaw, Sauce Regalia, Whiskey Cheddar
Pickled Green Tomato, Brioche Bun

*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.