

THIS N' THAT

HOT DEVEILED CRAB DIP \$14

LOCAL BACKFIN LUMP BLUE CRAB, CROSTINI

SPAGHETTI SQUASH \$11/17

CHOICE OF

STEWED TOMATO, SOY BEAN CIRCUIT HASH
OR DOWNHOME COUNTRY RAGOUT

PIMENTO CHEESE GRILL \$11

STONEY PIMENTO CHEESE, TEXAS TOAST, COLE SLAW

DEVEILED EGGS \$6

FIELDS FARM BROWN EGGS CROSTINI

SHRIMP COCKTAIL \$7ea

U-10 SHRIMP, HM 3 PEPPER
COCKTAIL SAUCE

GOING HAM

BRATWURST PO'BOY \$12

PEPPERS, ONIONS, LETTUCE, SPICY NAWLINS SAUCE
BAKED BEANS

VEAL BURGER \$14

SMOKED GOUDA, PEPADAW PEPPERS, LIME AIOLI

BEEF BURGER \$12

HOUSE GROUND CHUCK, BRISKET, SHORT RIB, BRIOCHE, CARMELIZED ONION,
MUSHROOM, CHEDDAR CHEESE

AWENDAW 10-MILE BOIL \$28

LOCAL SEAFOOD, SAUSAGE & POTATOES IN A GEECHEE BROTH

SHRIMP N' GRITS \$24

LOCAL SHRIMP, TOMATO SHRIMP BROTH, BLUE CORN GRIT

SAUTEED WRECKFISH \$26

RED RICE HERRING PILAU

KEEP IT SIMPLE

HANGER STEAK \$ 22

SLICED HANGER STEAK, BOURBON AU POIVRE SAUCE

HERITAGE PORK CHOP \$26

11OZ CENTER CUT CHOP, SAUSAGE PORK JUS

CRISPY CHICKEN \$17

HALF SOUTHERN FRIED CHICKEN

SAUTEÉD NORWEGIAN SALMON \$23

CASTELVETRANO OLIVE RELISH



SALADS

FRIED CHICKEN SALAD \$15

FRIED CHICKEN, PICKLED PEPPERS, MIXED
GREENS, BLUE CHEESE TOAST

HANGER STEAK SALAD \$17

GRILLED HANGER STEAK, MESCLUN
GREENS, BLUE CHEESE DRESSING

SALMON SALAD \$18

ARUGULA, SALMON, TARTAR DRESSING

SAPELO RICE PEA SALAD \$13

GOOD BACON, PEAS, ASPARAGUS,
SOUR ORANGE VINAIGRETTE

CURLY KALE SALAD \$12

WARM GREENS, PECANS, GOAT CHEESE,
STRAWBERRIES,
BACON DRESSING
or
SMOKE GARLIC AND ONION DRESSING

FAMILY SERVINGS

(SERVES 2)

MAC N CHEESE \$11

SHARP & MILD CHEDDAR, SMOKED GOUDA,
PARMESAN

CJ COLLARDS \$9

SMOKED HAM HOCK, COLLARDS

GHEE CARROTS \$9

CARMELIZED PECANS

CHARRED ASPARAGUS \$9

TRUFFLE OIL, FRESH SQUEEZED LEMON