



THIS N' THAT

ROASTED GHEE CARROTS \$6
FIELDS FARM CARROT, CARMEL PECANS

CHARRED ASPARAGUS \$6
CHARRED ASPARAGUS, WHITE TRUFFLE OIL

HOUSE CHIPS \$5
THIN SLICED SWEET POTATO AND IDAHO POTATO

MAC N CHEESE \$6
SHARP & MILD CHEDDAR, SMOKED GOUDA, PARMESAN

CHARRED ASPARAGUS \$6
FRESH LEMON, TRUFFLE OIL

HOT DEVILED CRAB DIP \$14
DEVILED CRAB DIP, CROSTINI

SPAGHETTI SQUASH \$9/\$14
CHOICE OF
STEWED TOMATO, SOY BEAN CIRCUIT HASH
OR
DOWNHOME COUNTRY RAGOUT

DEVILED EGG CROSTINI \$6
FIELDS FARM BROWN EGGS ON A CROSTINI

GOING HAM

PO BRATWURST \$12
SAUTE PEPPERS AND ONIONS, LETTUCE, TOMATO, PO BOY SAUCE

CRISPY CHICKEN \$16
SOUTHERN FRIED CHICKEN, MAC N' CHEESE, CJ COLLARDS

AWENDAW 10-MILE BOIL \$19
LOCAL SEAFOOD, SAUSAGE & POTATOES IN A GEECHEE BROTH

EEE HOT CHICKEN SANDWICH \$13
FRIED CHICKEN, KOREAN SAUCE, BRIOCHE

SHRIMP N' GRITS \$19
LOCAL SHRIMP, TOMATO SHRIMP BROTH, JIMMY RED GRITS

PIMENTO CHEESE GRILL \$11
STONEY PIMENTO CHEESE, TEXAS TOAST, COLE SLAW

VEAL BURGER \$14
GROUD VEAL, PEPPADEW PEPPER, SMOKED GOUDA, LIME AIOLI

BEEF BURGER \$12
HOUSE GROUND CHUCK, BRISKET, SHORT RIB, BRIOCHE, CARMELIZED
ONION, MUSHROOM, CHEDDAR CHEESE

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
BED OF ARUGULA, SALMON, TARTAR
DRESSING

SAPELO RICE PEA SALAD \$11
GOOD BACON, PEAS, ARUGULA,
SOUR ORANGE VINAIGRETTE

CURLY KALE SALAD \$12
WARM GREENS, PECANS, STRAWBERRIES,
BACON DRESSING