

DINNER

BEGINNINGS

ONION SOUP • 8

Five caramelized onions, rich beef broth, sherry wine, melted Gruyère cheese, crouton, crispy onion strings

LOBSTER BISQUE • 9

Brandy cream, chives

PICKLED SHRIMP* • 16

Kalamata olives, house pickles, sweet peppers, white balsamic vinaigrette

MUSSELS • 13

Steamed with herbs, white wine, marinara sauce, Parmesan cheese, baguette

FRIED GREEN TOMATOES • 14

Burrata, roasted tomato jam, basil oil, pink peppercorn balsamic glaze

BEEF CARPACCIO* • 16

Green peppercorn-ranch, Parmesan, soft boiled egg, black truffle vinaigrette, watercress, toasted brioche

CORNMEAL FRIED OYSTERS* • 16

House slaw, remoulade sauce

WEDGE SALAD • 10

Iceberg wedge, applewood smoked bacon, avocado, tomato, scallion, creamy blue cheese dressing

STRAWBERRY & ROASTED BEET SALAD • 13

Arugula, toasted pecans, goat cheese, lemon thyme vinaigrette

CHOP SALAD • 10

Romaine lettuce, black-eyed peas, feta cheese, cucumber, celery, peppers, bacon, green peppercorn-buttermilk dressing

ENTRÉES

FILET MIGNON* • 39

8oz. Allen Brothers prime steak, bordelaise sauce

NEW YORK STRIP* • 42

12oz. Allen Brothers prime steak, maître d' hôtel butter

RACK OF LAMB* • 42

Stone ground mustard, toasted pecans, hash with fingerling potato, bacon & leek, mint bordelaise

GRILLED LONG BONE PORK CHOP* • 32

Rainbow carrot whipped ricotta, crispy Brussels sprouts, sherry reduction

QUAIL* • 26

Carolina raised Manchester Farms quail, succotash with country ham, corn & Sea Island red pea, red wine gastrique

CHEESE BURGER* • 14

House made pimento cheese, special sauce, lettuce, tomato, onion, pickle, Parmesan truffle fries

GROUPER* • 38

Local hand cut filet, butternut squash risotto, honey roasted mushrooms & leeks, crispy shallots

SCALLOPS* • 32

Fire seared jumbo scallops, Carolina gold rice & lobster pillo, grape tomatoes, lardons

BOUILLABAISSÉ* • 32

Shrimp, mussels, salmon, grouper, flounder, andouille sausage, potato, corn, tomato, fennel, saffron broth, focaccia

SALMON* • 29

Blackened Scottish salmon fillet, farro, forest mushrooms, wilted spinach, lemon, tomato, olive oil

JUMBO LUMP CRAB CAKE* • 34

Creamed corn, shoestring potatoes, green tomato chow-chow

SHRIMP & GRITS* • 29

Peppers, onions, tasso ham gravy, pepperjack grits

WILD MUSHROOM TORTELLINI • 24

Roasted mushrooms, asparagus, heirloom cherry tomatoes, sweet onion, bell peppers, herbs, Parmesan

ACCOMPANIMENTS

CREAMED CORN 6

CRISPY BRUSSELS SPROUTS 6

SUCCOTASH WITH HAM, CORN & SEA ISLAND RED PEA 6

TRUFFLE FRIES 6

POTATO HASH WITH BACON & LEEKS 6

ROASTED MUSHROOMS 7

PEPPERJACK GEECHIE BOY GRITS 6

ASPARAGUS 7

SAUTÉED BROCCOLINI WITH CONFIT GARLIC 6

OSCAR STYLE 12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.