

Appetizers

Smoked Wings

With your choice of buffalo, teriyaki, Jack Daniels BBQ, basil pesto, or sweet smoked sriracha honey garlic. 6 - 10.95. 12 - 15.95

Chicharrones

Deep-fried pork skins tossed with your choice of seasoning (Sweet & Smoky, Cracked Black Pepper, Salt & Vinegar, or Nawlins Voodoo). 7.50

***Shrimp Cocktail**

Chilled and served with spicy cocktail sauce and lemon. 12.95

Carolina Blue Crab Spring Rolls

Hand-picked blue crab with cabbage, fresh ginger and julienne carrots rolled up in a spring roll, served with sweet smoked sriracha honey garlic sauce. 10.95

Calamari

Breaded and deep fried to a golden brown, served with an herb aioli. 9.95

From The Garden

Palmetto Cobb Salad

Hickory smoked bacon, grilled chicken breast, baby heirloom tomato, hard-boiled egg, fried onion straws, cucumber & mesquite-smoked bleu cheese on a bed of harvest mixed greens with your choice of dressings. 14.95

Classic Caesar

Fresh, crisp chopped romaine lettuce tossed with croutons and Caesar dressing, topped with a Parmesan crisp. 9.95

Fresh Garden Salad

Fresh medley of leafy greens tossed with shredded carrots, baby heirloom tomato, cucumber and red onion. 9.95

Southern Caprese Salad

Farmer cheese and boutique tomato topped with Carolina sunflower seeds and finished with a white balsamic Muscadine vinaigrette. 10.95

Add grilled or blackened tuna - market price

Add fried, grilled or blackened chicken 3.75

Add fried, blackened or grilled shrimp 5.75

Dressings: Cilantro lime vinaigrette, balsamic vinaigrette, ranch, Italian, thousand island, bleu cheese, Caesar, honey mustard, French white balsamic Muscadine vinaigrette.

From the Tureen

Carmelized Onion Soup

with grilled sourdough and broiled Havarti cheese. 5.50

Charleston She-Crab Soup

a Low Country delicacy. 6.75

Smoked Tomato Bisque

With grilled pimento cheese on marbled rye 9.95. Soup Only 4.50

Signature Burger Creations

All burgers & sandwiches are served with natural cut fries or a house salad.

***Carolina Bourbon BBQ Burger**

On a brioche bun with Jack Daniel's barbecue sauce, fried onion straws, and cheddar cheese. 11.95

***Main Street Burger**

On a brioche bun with lettuce, tomato, onions, and cheddar cheese. 10.95

***Black & Bleu Burger**

Rubbed with chef's Cajun spices and topped with crumbled mesquite smoked bleu cheese. Served on a brioche bun. 12.95

***South East Burger**

Topped with a fried egg and bacon jam, served on a brioche bun with cheddar cheese. 12.95

***The Southern Belle**

Topped with Carolina pimiento cheese with fried green tomato and served on a brioche bun. 12.95

Portabella Burger

Cider-marinated grilled portabella with Cotija cheese on a brioche bun with lettuce, onion, tomato and hummus spread. 12.95

Black Bean Burger (Non-GMO & Gluten-Free)

Blend of black bean aromatics and steel oats. On a toasted multigrain sprouted seed bread with lettuce, tomato, onion and garlicky hummus spread. 14.95

Sandwich Selections

The Philly

Choice beef, grilled with mushrooms, caramelized Spanish onions & sautéed poblano peppers on a hoagie roll with provolone cheese. 13.95

Southern Fried Fish

Filet of grouper, deep-fried to a golden brown or blackened, & topped with an herb remoulade, on a hoagie roll with lettuce, tomato & pickled red onion. 13.95

Grilled Cheese Sandwich

Pimiento cheese on sourdough marble rye with a deep-fried pickle spear. 6.95

***Grilled Chicken Wrap**

Grilled chicken breast tossed with our Caesar dressing, romaine and Parmesan In a flour tortilla. 11.95

***Southern Fried Chicken**

Buttermilk fried breast of chicken with lettuce, pickled red onion and tomato, finished with herb aoli on a toasted brioche roll. Available grilled if you prefer. 12.95

King's Reuben Sandwich

10 ounces of homemade corned beef piled high with sauerkraut, Swiss cheese and Russian dressing on Texas toast marbled rye. 13.95

Seafood Specialties

The Pier Platter

Fried grouper, shrimp, fried scallops, crab claws and natural cut fries with hushpuppies and Carolina slaw. 26.95

Seafood Risotto

Pan-seared scallops, white domestic shrimp, and hand-picked lump crab meat tossed with a creamy lobster stock risotto. 26.95

***Ahi Tuna**

Fresh Ahi tuna with a Shoyu glaze and Wakame salad finish, with a Mango habanero and roasted red pepper coulee. 23.95

Shrimp & Grits

A low country favorite. Geechie Boy grits with blackened shrimp, finished with a creole tomato and okra ragu with roasted red pepper coulee. 16.95

Clams & Mussels

PEI mussels & Manila clams tossed in a garlic white wine sauce with grilled brioche. 17.95

Crab Cakes

A trio of hand-picked blue crab cakes served with fried green tomato and crab claw finished with a cajun remoulade. 14.95

Shrimp Platter

A pound of deep-fried shrimp, served with natural cut fries, hushpuppies and Carolina slaw. 23.95

Dinner Entrées

Accompanied by our delicious Garlic & Cheddar Biscuits

Citrus Spring Chicken

Airline chicken breast marinated in citrus and served with sweet pea & carrot risotto & broccolini, and finished with a citrus supreme burre blanc. 16.95

Center Cut Pork Chop

10 oz Frenched chop served with a mushroom risotto, spinach and our local honey, ginger & carrot puree, finished with habanero smoked Georgia peach coulee. 17.95

Napoleon Complex (Vegan)

Grilled Geechie Boy grit cake with fresh seasonal vegetables, finished with our local honey, ginger & carrot puree and roasted red pepper coulee. 15.95

Pasta Selections

Chicken Alfredo

Grilled or blackened breast of chicken with fresh heirloom grape tomato and broccolini, tossed with fettuccine in Alfredo sauce. 16.95

Fettuccine allo Scoglio

Shrimp, scallops, mussels & clams with fettuccine tossed in a light tomato cream vodka sauce. 27.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Harry & David Steaks

Served with choice of starch and vegetable and Garlic & Cheddar Biscuits

Center Cut Ribeye

16 oz 28.95

Filet Mignon

8 oz 27.95. Ladies Cut (4 oz) 23.95.

Sides

Sautéed Baby Carrots with Butter & Garlic, Sautéed Haricot Verts, Broccolini, Asparagus, Spinach, Geechie Boy Grits, Natural Cut Fries, White Truffle Whipped Potatoes, Risotto of the Day (ask your server!), Baked Potato. 3.00 per selection.
\$3.00

Sauces & Accompaniments

Cowboy Butter, Smoked Bleu Cheese, Demi-Glaze, Bacon Jam, Bordelais Sauce

2.00 per selection

Shrimp

6.00

Whole Maine Lobster Tail

Market Price

Sweet Temptations

Southern Fried Bread Pudding

Bread loaf soaked in a sweet buttermilk custard with maple, cinnamon and sea salt, finished with a sour cream bourbon sauce. Made in-house by our chef. 6.95

Peach Cobbler

Georgia peaches baked in a spiced sugar mixture & topped with amazing cobbler topping. Made in-house by our chef. 6.95

Crème Brulee

Buttermilk and Madagascar bourbon vanilla bean custard. Made in-house by our chef. 6.95

Cheesecake

A classic NY style cheesecake with a graham cracker crust & high sides. Dense, rich & light at the same time! 6.95

Southern Bourbon Pecan Pie

This is a classic and recipe given a Southern kick from a little bourbon & a richly flavored, gooey dessert, intensely sweet with a baseline of vanilla. 6.95