



QUEEN'S FEAST • \$55 • JAN 23 - FEB 1

Our Queen's Feast entrées will not change unless availability becomes an issue. All other menu items are subject to change based on availability and seasonality.

STARTERS

HOUSE SALAD

Mixed greens, shaved red onion, tomatoes, cucumbers, and our signature lemon-Dijon vinaigrette.

ARUGULA SALAD

Arugula, candied walnuts, pickled red onions, and goat cheese, with a citrus vinaigrette

STARTER ADDITIONS

JUMBO SHRIMP COCKTAIL | 20

Fresh East Coast jumbo shrimp (6) chilled and served with house-made tequila-lime cocktail sauce.

JUMBO LUMP CRAB CAKES | 22

Two crab cakes made with jumbo and lump crab, blended with gluten-free breadcrumbs, sweet red pepper, and Southern seasonings. Served with a fresh arugula salad and finished with a drizzle of lemon aioli.

BAKED BRIE | 25

Green Hill Brie from Sweetgrass Dairy in Thomasville, GA, brushed with a seasonal spread. Served with a fresh baked baguette.

DEVILED EGGS | 16

Seasonal twist on classic deviled egg traditions

DESSERTS

Please ask your server about our dessert selections.

NO SUBSTITUTIONS.

A 20% GRATUITY WILL BE ADDED TO ALL CHECKS. *NO SHARING*

A LA CARTE | 7

CREAMY GRIST MILLS GRITS SEASONAL SUCCOTASH
CHARLESTON RED RICE RED SKINNED MASHED

ENTRÉES

CHICKEN & SUCCOTASH

Bell & Evans free-range chicken, marinated in garlic and rosemary, served over seasonal farm-to-table succotash. Topped with house-made tomatillo salsa, Gorgonzola cheese, and a lemon-Dijon vinaigrette.

WILD BOAR AND BEEF MEATLOAF

Wild boar and grass-fed beef meatloaf with red skinned mashed potatoes, caramelized tri-colored carrots, and a sage mushroom cream sauce.

SHRIMP & SAUSAGE OVER GRITS

Jumbo East Coast shrimp sautéed with julienne andouille sausage, served over creamy white Grist Mills grits with a tasso cajun cream sauce

PARMESAN ENCRUSTED SALMON*

Parmesan encrusted salmon over Charleston red rice with a fresh basil emulsion. Prepared medium rare unless otherwise requested.

SCALLOP & SWEET POTATO ORZO

Seared U10 New Bedford scallops (4), served over sweet potato orzo prepared with fresh asparagus in a garlic, white wine, and black peppercorn sauce, finished with a honey-bourbon glaze.

ENTRÉE ADDITIONS

8 OZ FILET | +25*

Grass Fed 8oz tender beef filet topped with bone marrow compound butter

FULL RACK OF LAMB | \$25*

Rosemary and mint dry rubbed New Zealand rack of lamb served with a red-wine demi-glace

DUCK CONFIT | \$25

Alsatian-style duck cure served with black cherry gastrique

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

