



dinner menu

SMALL PLATES

PICKLED SHRIMP, beets, orange, cilantro, spicy peanuts \$14

DEVILED EGGS, crabmeat, Tabasco aioli, fried scallions \$10

CHARCUTERIE, Prosciutto, fennel salami, Chattooga Blue, Goat Gouda, "Battery Park" Brie \$22

CHICKEN & WAFFLES, Hickory hill buttermilk, spicy pecans, whole grain mustard, maple syrup \$9

HUMMUS TRIO, edamame, beet, eggplant, olives, radish, rice crackers \$11

FRIED GREEN TOMATO, Geechi boy cornmeal, grilled corn, crabmeat, micro cilantro \$10

BURRATA, grilled Georgia peach, heirloom tomato, garlic toast, balsamic \$12

GRILLED OYSTERS, scallion butter, sherry, parmesan crumbs \$14

MAC & CHEESE, braised collard, fontina, gouda, & parmesan \$12

SALADS

KALE SALAD, quinoa, feta, heirloom tomato, peach, pickled okra, grilled lemon \$11

SHRIMP COBB, apple wood bacon, egg, cheese, tomato, avocado, grilled corn, cucumber ranch \$16

*CAESER, baby romaine, white anchovy, roasted garlic dressing, herb croutons \$9

HAND HELDS

*SHORT RIB BURGER, cheddar curd pimento cheese, apple bacon, ghost pepper pickles, fries \$14

CRISPY CHICKEN SANDWICH, honey aioli, avocado, fennel kimchi slaw, sweet potato chips \$13

FRIED GREEN TOMATO PITA, pickled onions, beet hummus, feta, kale & carrot slaw \$11

ENTREES

*RIBEYE STEAK, "truffle" roasted oyster mushrooms, gruyere au gratin potato \$30

SHRIMP & GRITS, red pepper, bacon, andouille, scallion, cheddar cheese \$22

SHARABLES

TRUFFLE FRIES, parmesan cheese, chives \$5

OLD BAY FRIES, crab butter \$6

SWEET POTATO CHIPS, blue cheese sauce \$5

LOCAL PARTNERS

Low Country Roasters; Bee City Farms; Blue Ridge Creamery; Charleston Artisan Cheesehouse, Bulls Bay Salt Works, Holy City Farms, Island Tomato, Geechi Boy,

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



cocktails

POOLSIDE PEACH \$10

Deep Eddy Vodka, DeKuyper Peachtree Schnapps, & Bellini Mix served on the rocks with a Prosecco float topped with a pickled South Carolina Peach garnish

PLANTER'S PUNCH \$9

*(Said to have originated at the Planters Hotel Charleston SC)
Bacardi Añejo Cuatro Rum, pineapple, fresh sour, & grenadine shaken and served on the rocks with a dash of Angostura Bitters and a pineapple chip*

PORCH GINGER TEA \$11

Belvedere Ginger Zest Vodka, Charleston Tea Plantation Brewed Iced Tea, Bee City Honey Farm Simple Syrup garnished with candied ginger and a lemon wheel

CUCUMBER 75 \$10

Cucumber Infused Beefeater Gin, fresh lemon, Prosecco, cucumber, basil

FLEUR EPICEE \$9

Casamigos Joven Mezcal, sour, fresh lime, and Serrano Pepper shaken on the rocks with Bulls Bay Smoked Salt Rim

WHISKEY SOUR \$12

Maker's Mark Bourbon, fresh lemon, simple syrup, egg white and Jack Rudy Aromatic Bitters shaken and strained over ice

WATERMELON SANGRIA \$11

Skyy Infusions Watermelon Vodka, Conundrum Rosé, Grand Marnier, orange, watermelon juice, garnished with Bulls Bay Salt Dusted Watermelon Cubes

CHARLESTON BLOODY MARY \$9

Deep Eddy Vodka, Charleston Blonde Bloody Mary Mix, and pickled okra, Old Bay

Wine

SPARKLING

Freixenet Blanc de Blanc \$7/\$22
Avisi Prosecco \$8/\$30
Domaine St Michelle Brut Rosé \$10/\$37
Moet Imperial Brut (by the bottle only) \$120

WHITE

Danzante Pinot Grigio \$7/\$22
Chateau Ste. Michelle Riesling \$8/\$30
Oyster Bay Sauvignon Blanc \$9/\$33
Kenwood "Yulupa" Chardonnay \$7/\$22
Rodney Strong "Chalk Hill" Chardonnay \$11/\$41
Conundrum Rosé \$9/\$33

RED

Votre Sante Pinot Noir \$9
Drumheller Merlot \$8
Josh Cellars "Craftsman" Cabernet Sauvignon \$9
Joel Gott 815 Cabernet Sauvignon \$12
Conundrum Red \$12

Beer

DRAFT BEER

Sierra Nevada Southern Gothic Pilsner \$6
French Broad IPA \$7
Bud Light \$5
Samuel Adams Seasonal \$6
Goose Island \$6
Commonhouse Ales Works \$6
Palmetto Brewery \$6

BOTTLED BEER

Budweiser \$5
Michelob Ultra \$5
Heineken \$6
Angry Orchard \$5
Shock Top \$6
Estrella Jalisco \$5
Becks N/A \$4
Sam Smith Oatmeal Stout \$7

non alcoholic

FRENCH PRESS SPARKLER *Strawberry, Cucumber, Mint, Pellegrino* \$5
GOLDEN ALMOND MILK *Turmeric, Ginger, Cinnamon, Black Pepper, Bee City honey* \$5
HIBISCUS GREEN TEA *Star Anise, Cinnamon, Bee City honey* \$4
WATERMELON SLUSHY *Lime, Mint Syrup, Salt* \$5
LOW COUNTRY ROASTERS *Cold Brew* \$6