



DINNER

5:00PM - 9:00PM

SUNDAY – SATURDAY

TABLE SNACKS

Spinach & Artichoke Dip Ricotta, Baguette	13
Buffalo Calamari Celery, Buffalo Sauce, Grilled Lemon, Blue Cheese Dressing	14
White Bean Bruschetta Tomatoes Marinated with Shallot, White Beans, Fresh Basil, Olive Oil, Balsamic Reduction	14
Seasonal Soup Chefs Creation	10

ENTREES

Roasted Chicken Cipollini Onion, Mushroom & Broccolini Ragu, Chicken Jus	28
Rigatoni & Meatballs San Marzano Tomato Sauce, Basil, Parmesan	24
Seared Salmon Warm Spinach and Lentil Salad, Sweet Potato, Citrus Beurre Blanc	32
Local Shrimp & Grits Sauteed Shrimp, Grits, Roasted Corn, Bell Peppers, Andouille Sausage Gravy	28
Southern Blt Parmesan Crusted Sourdough, Smoked Bacon, Roasted Turkey, Bibb Lettuce, Cheddar Cheese, Tomatoes, Roasted Garlic Aioli	17
Prime Cheese Burger LTO, Dill Pickle	18
Fried Chicken Sandwich Southern Slaw, Angry Cukes Pickles, Honey Mustard	18

SALADS

Wedge Salad Iceberg Lettuce, Chives, AppleWood Bacon, Pickled Vegetables, Blue Cheese Dressing	12
Caesar Salad Romaine, Parmesan, Foccacia Croutons, White Anchovy	12
Arugula Salad Spiced Pecans, Red Onion, Blue Cheese Crumbles, Orange Segments, White Balsamic	14
Lowcountry Salad Spinach, Avocado, Bacon, Cotija Cheese, Pickled Red Onion, Crawfish Croutons, Tarragon Vinaigrette	14
Add Chicken - 8 Add Shrimp - 10	

ARTISAN PIZZAS

Margherita	21
Four Cheese Mozzarella, Provolone, Romano, Parmesan	22
Veggie Toppings Peppers, Mushrooms, Tomatoes, Onions, Spinach, Pepperoncinis, Green Olives	2 each
Meat Toppings Sausage, Pepperoni, Rosemary Ham, Chicken, Ground Beef, Anchovies, Bacon	3 each
Artisanal Toppings Fresh Mozzarella, Burrata, Feta, Preserved Tomatoes, Kalamata Olives	4 each

Gluten Free

Please inquire with your server for gluten free options

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



WINE SECTIONS

COCKTAILS

CRAFT BEER

SPARKLING

(GLASS | BOTTLE)

Piper Sonoma, California	11 40
Über den Monde, Rosé, Germany	11 45

WHITE WINES

SAUVIGNON BLANC

Spy Valley, Marlborough, New Zealand	13 50
Cade, Napa Valley, CA	75
Merry Edwards, Russian River Valley, CA	120
Francois Millet, Sancerre, France	65

CLASSIC WHITE WINES

Burgans, Albariño, Rías Baixas, Spain	50
Barth, Riesling, Rheingau, Germany	55
Bella Diva, Pinot Grigio, Della Venezie, Italy	13 50
Domaine Huet, Chenin Blanc, "Le Haut Lieu," Vouvray, France	85
Von Donabaum, Grüner Veltliner Weinviertel, Austria	11 45

CHARDONNAY

Sandhi, Santa Barbara County, CA	15 60
Brioche, CA	13 50
Domaine Gueguen, Chablis, 1er Cru, France	80
Nickel & Nickel, "Truchard," Carneros, CA	115
Lewis Cellars, Russian River Valley, CA	120

ROSÉ

Sentier, Côtes de Provence, France	13 50
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RED WINES

PINOT NOIR

Avercæn, Willamette Valley, OR	15 60
Sonoma-Loeb, Sonoma County, CA	18 70
Adelsheim, Willamette Valley, OR	90
Failla, Sonoma Coast, CA	125
Genot- Boulanger, Pommard, France	155

CLASSIC RED WINES

Castellare di Castellina, Chianti Classico, Italy	14 55
CVNE, Viña Real, Tempranillo, Rioja, Spain	50
Caballero, Malbec, Mendoza, Argentina	14 55
H. Brunier, "Télégramme," Grenache Blend Châteauneuf-du-Pape, France	115

FULL BODIED RED WINES

Annabella, "5 Blend," Napa Valley, CA	13 50
Hently Farm, Shiraz, Barossa Valley, Australia	85
Château du Roc, Castillon Côtes-du-Bordeaux	15 60
Laplagnotte-Bellevue, Saint-Émilion, France	90
Duckhorn, Merlot, Napa Valley, CA	120
The Prisoner, Zinfandel Blend, Napa Valley, CA	125

CALIFORNIA CABERNET SAUVIGNON

Sean Minor, Napa Valley	15 60
Hendry, "HRW," Napa Valley	90
Faust, Napa Valley	130
Jordan, Alexander Valley	150
Caymus, Napa Valley	195

BOURBON & RYE

CRAFT IN A CAN

COCKTAILS

MAKER'S MARK	14	Terrapin, Hi-5 IPA, Athens, GA	8	PEACHES & BOURBON	14
MAKER'S 46	16	New Belgium Brewing, "Fat Tire," Amber Ale	8	Carolina Cider Co. Peach Cider	
BOOKER'S	19	River Dog Brewery, Pilsner	8	Maker's Mark, Lemonade	
KNOB CREEK	18	River Dog Brewery, IPA	8	MAY RIVER MARY	14
BASIL HAYDEN	18	Westbrook Brewing Company, "White Thai," Belgian Witbier	8	Charleston Bold & Spicy Mix, Vodka	
WOODFORD RESERVE	16			WHITE PEACH SANGRIA	14
MICHTER'S SMALL BATCH	16	Bud Light, Michelob Ultra, 6		CUCUMBER MINT MOJITO	14
MASTERTON'S RYE	22	Heineken, 7		WATERMELON JALAPEÑO MARGARITA	14



BISCUIT BAR

\$23

BISCUITS / BREAD

Buttermilk Biscuits, Bagels, Sticky Buns, Pimento Cheese Biscuits, Breakfast Pastries

MEATS

Maple Sausage,
Chicken Apple Sausage,
Applewood Smoked
Bacon,
Sausage Gravy

CLASSIC COMFORT

Breakfast Potatoes,
Pancakes,
Scrambled Eggs,
French Toast,
Cane Water Grits

OMELET STATION

CONTINENTAL 16

Seasonal Fruit, Yogurt Parfait, Honey Granola,
Irish Cut Oatmeal with brown sugar & golden raisins
Breakfast Pastries, Muffins, Sticky Buns, Fruit Danish

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BREAKFAST

MONDAY-SATURDAY
7AM-11AM
SUNDAY 7AM-NOON

A LA CARTE

Two Egg Breakfast

Choice of Toast, Choice of Meat,
Choice of Grits, Fruit, or
Home Fries

21

Smoked Salmon

House Made Bagel, Capers,
Red Onion, Bibb Lettuce,
Cucumber, Cream Cheese

16

Morning Salad

Artisan Blend, Avocado,
Pickled Onion, Grilled Corn,
French Beans, Ham,
Focaccia Croutons,
Poached Eggs,
Baby Heirloom Tomato,
Balsamic Vinaigrette

18

A LA CARTE

Egg White Wrap

Chicken Apple Sausage,
Black Beans, Avocado,
Jalapeño Cheddar Wrap,
Cheddar

16

DIY Egg Sandwich

Dijon Aioli, Swiss,
Choice of Bread,
Choice of Meat

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