

## STARTERS

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\***Oysters on the Half Shell** – Red wine mignonette, cocktail sauce, horseradish

**East Coast Selection** (Dozen) 24 / (Half Dozen) 12

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**Calamari** – Lightly breaded, fire-roasted tomato-basil sauce 17

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**Shrimp Cocktail** – Chilled Tiger shrimp served with lemon, cocktail sauce 16

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**Crispy Extra Select Oysters** – Anson Mills grits, country ham, mustard remoulade 17

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\***Wagyu Beef Carpaccio** – Arugula, lemon-horseradish dressing, Parmigiano Reggiano, capers, toasted baguette 14

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**Grandma's Meatballs** – Marinara, Parmigiano Reggiano, basil 12

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**Roasted Bone Marrow** – Oxtail marmelade, Gremolata, toasted baguette 16

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**Southern "BLT"** – Roasted pork belly, fried green tomatoes, pimento cheese 12

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## SOUPS & SALADS

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**Chef's Daily Soup Selection** 8 / 6

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**She Crab Soup** 8 / 6  
Crab, sherry, nutmeg

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**Gourmet Greens** – Dried cranberries, toasted almonds, Clemson blue cheese, balsamic vinaigrette 9

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**Kale** –  
Roasted butternut squash, shaved radish, toasted pumpkin seed dressing 9

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**The Wedge** – Smoked bacon, cherry tomatoes, Clemson blue cheese dressing, crispy onion ring 9

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**Roasted Beet "Tartare"** – Onion dusted potato chips, horseradish crème 9

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**"Dirty" Fall Vegetables** –  
Truffle-honey vinaigrette 10

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\* **Caesar** – Hearts of romaine, Parmigiano Reggiano, white anchovy, toasted bread crumbs 9

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## FLATBREADS

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**Mushroom** – Baby spinach, ricotta, poached soft farm egg, chili flakes 13

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**Margherita** –  
Roma tomatoes, basil, mozzarella 10

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**Duck Confit** – Butternut squash, ricotta, caramelized red onion, arugula 14

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**House Made Fennel Sausage** – Calamari, roasted peppers, kale, oregano 14

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Add sausage or pepperoni \$2 each / grilled chicken breast \$4

## AMERICAN CLASSICS

**The Company Crab Cakes** – Jumbo lump crab, house-made chow chow, red remoulade 28

**Roasted Butternut Squash Ravioli** – Apples, brussels sprouts, celery root, pomegranate, Parmigiano Reggiano, sage brown butter 16

**Pork n' Beans** – Grilled kurobuta pork chop, collard greens, baked sorghum heirloom beans 28

**Kobe Beef Meatloaf** – Garlic whipped potatoes, glazed parsnips & carrots 22

**Roasted Springer Mountain Farms Half Chicken**– Mushroom - bacon succotash, pan sauce 27

**Baked Maine Lobster**– 1.5 lb lobster, herb shrimp stuffing, grilled lemon, melted butter MKT

**Chicken n' Waffles** – Sweet tea brined chicken breast, buttermilk waffles, house-made chow chow, bourbon maple syrup 19

**Shrimp & Grits** – Tasso gravy, bell pepper, green onion, Anson Mills cheddar grits 22

## FRESH CATCH

**Northern Atlantic Salmon**– Cedar plank roasted, sea island pea succotash, salsa verde 29

**Cape Cod Sea Scallops** – Celery root puree, candied grapes, pearl onions, toasted almonds 32

**Carolina Grouper** – Carolina Gold "dirty rice", pecan-shallot cracklins 34

**NC Rainbow Trout** – Butternut squash, apples, smoked bacon, celery pesto 26

## STEAKS

**Center-Cut Filet Mignon (7oz/11oz)** 39/49

**Bone-In Filet (14oz)** 59

**Prime New York Strip (12oz)** 49

**Dry Aged Delmonico (12oz)** 44

**Dry Aged Kansas City Strip (14oz)** 49

**Prime Bone-In Ribeye (20oz)** 59

## SIDES

**Grilled Asparagus** Market

**Cheesy Whipped Potatoes** 9

**Jumbo Onion Rings** 9

**Roasted Mushrooms** 9

**Hand Cut French Fries** 9

**Sea Island Pea Succotash** 9

**Macaroni & Cheese** 9

**Collards & Ham Hocks** 9

**Roasted Brussels Sprouts** 9

**Cold Water Lobster Tail** 19

**Sea Scallops** 15

**Shrimp Scampi** 14

## SAUCES

**Béarnaise Sauce** 3

**Oscar Style** 16

**J-1 Sauce** 3

**Rick's Black & Bleu** 5

**Horseradish Crème** 3

**Black Truffle Butter** 8

## 3 COURSES FOR \$49

Choose one from each course  
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### Soup/Salad Course

Gourmet Greens  
\*Classic Caesar  
She Crab Soup

### Entrée

Chicken & Waffles  
Sea Scallops  
Shrimp & Grits  
Kobe Beef Meatloaf

### Dessert

Chocolate & Peanut Butter Torte  
Vanilla Bean Crème Brûlée

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## 5-COURSE TASTING MENU \$95

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*You will be guided through a spontaneous, seasonal, dining experience by our culinary team.*

*Add Wine Pairing for \$35.  
Participation of entire table requested.*

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## DRAUGHT BEERS FOR \$6

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Thomas Creek “Trifecta” IPA  
Greenville, SC

Sierra Nevada Seasonal  
Asheville, NC

Highland Gaelic Ale  
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Stella Artois Lager  
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## WINE FEATURES

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**Twomey by Silver Oak Sauvignon Blanc, 2015,  
Napa-Sonoma County**

“Floral aromas with guava, citrus, and kumquat notes;  
refreshing acidity with a touch of oak”

51

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**Davis Bynum Chardonnay, 2013,  
Russian River Valley**

“Aromas of baked apple, pear, pineapple, lemon and  
white flowers; toasty brioche and baking spices on the  
palate with balanced acidity and rich creaminess”

42

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**King & Cannon Pinot Noir, 2016,  
Willamette Valley, Oregon**

45

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**Clos du Bois “Marlstone” Cabernet Sauvignon  
Blend, 2012, Alexander Valley**

“Complex aromas of blackberry, currants, mocha and  
roasted oak finished with lush and silky tannins”

52

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**Robert Sinskey “Point of View” Bordeaux Blend,  
2012, Carneros, California**

“Aromas and flavors of macerated strawberry, blackberry,  
blueberry and cherries; supple tannins with an incredibly  
long finish”

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