

STARTERS

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

East Coast Selection (Dozen) 28 / (Half Dozen) 16

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

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

Oysters “Southernfeller” – Collards, bacon, bourbon, butter 17

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

Grandma’s Meatballs – Marinara, Parmigiano Reggiano, basil 12

Spanish Octopus “Kabobs” – Chorizo, roasted potatoes, cherry tomatoes 16

Southern “BLT” – Roasted pork belly, fried green tomatoes, pimento cheese 12

SOUPS & SALADS

Chef’s Daily Soup Selection 9

She Crab Soup - Sherry, nutmeg 9

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

The Wedge – Smoked bacon, cherry tomatoes, Clemson blue cheese dressing, crispy onion ring 10

Heirloom Tomatoes – Burrata, basil pesto 12

Watermelon – Arugula, olives, toasted pine nuts, crumbled feta 12

* **Caesar** – Hearts of romaine, Parmigiano Reggiano, white anchovy, toasted bread crumbs 10

FLATBREADS

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

Margherita – Roma tomatoes, basil, mozzarella 10

Mediterranean – Shrimp, roasted tomatoes, feta, kalamata olives 14

House Made Fennel Sausage – Broccoli rabe, roasted garlic, calabrese peppers, mint 13

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

SIDES

Grilled Asparagus Market	Hand Cut French Fries 9	Mac & Cheese 9
Cheesy Whipped Potatoes 9	Seasonal Market Vegetable 9	Mac & Cheese “Carbonara” 11
Jumbo Onion Rings 9	Roasted Mushrooms 9	Lobster Mac & Cheese 21
1 lb Baked Potato “All the Fixins” 11	Braised Collards & Ham Hocks 9	

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

AMERICAN CLASSICS

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

Ravioli – Goat cheese stuffed, roasted portobello, zucchini, tomato butter 18

Bacon Tomahawk Chop – Grilled local peaches, collard greens, vinegar 34

Springer Mountain Farms Half Chicken– Simply roasted, herbs, olive oil, grilled lemon 25

Chicken n' Waffles – Sweet tea brined chicken breast, buttermilk waffles, bourbon maple syrup 19

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

FRESH CATCH

NC Rainbow Trout – Dirty rice, creole sauce, pecan - shallot cracklins 27

Deadliest Catch – Broiled king crab legs, lobster butter, chives, grilled lemon 30/56

Northern Atlantic Salmon– Everything spicy crust, potato cake, dill creme fraiche 29

Cape Cod Scallops – Summer corn succotash, shaved fennel, lemon butter 35

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

Carolina Bison Filet (8 oz) 46

Prime Bone-In Ribeye (20oz) 59

ENHANCEMENTS

Cold Water Lobster Tail 19

Sea Scallops 15

Shrimp Scampi 14

The Company Crab Cake 16

Oscar Style 18

Black Truffle Butter 8

Horseradish Crème 3

J-1 Sauce 4

Rick's Black & Bleu 5

Béarnaise Sauce 4

3 COURSES FOR \$49

Choose one from each course
.....

Soup/Salad Course

Baby 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

Thomas Creek “Trifecta” IPA
Greenville, SC

Sierra Nevada Seasonal
Asheville, NC

Highland Gaelic Ale
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Stella Artois Lager
Belgium

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WINE FEATURES

**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

**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

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

45

**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

**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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