

to start

warm pretzel / pimento cheese spread 6.5

snapper cakes / comeback sauce 8

cheese board / Saint-André, Looking Glass Chocolate Lab, Karst cheddar, tomato jam, toasted nuts, crostini 14.5

porchetta / arugula, red onion, capers, pecorino, mustard vinaigrette 15

fried local mushrooms / dashi aioli, honey, togarashi 12

burrata / rapini, gigantes, shaved egg, cacio e pepe vinaigrette 15.5

oysters rockefeller / spinach, cream, parmesan, pernod 15

potato & eggs / pave, fish roe, crème fraîche, chives 10

labneh / strawberry, beet, preserved lemon, pistachio, mint 14.5

greens

caesar / romaine, kale, parmesan, croutons, fried capers, pickled egg, housemade caesar dressing 13

* dressing contains raw egg *

crispy brussel & apple / kale, sunflower seeds, asiago, lemon-tahini dressing 14 * dressing contains raw egg *

avocado / mixed lettuce, shallots, pepitas, wasabi-green goddess dressing 13.5

+ protein to any salad (chicken 5 / salmon 6)

main

red snapper / blackened with lime compound butter, Anson Mills cheese grits, seasonal vegetable 31

bife à café / sirloin, smashed new potatoes, baby broccoli, Madeira cream sauce * 29

fried pork cutlet / sweet potato mash, collard greens, cider reduction 27

alabama chicken / dry-rubbed chicken breast, fried mac & cheese, corn succotash, white sauce 25

mustard-crusting cobia / Carolina Gold rice, heirloom tomatoes, red onion, shallot vinaigrette 30

grilled octopus / farro + chickpea salad, roasted garlic aioli, paprika, lemon 32

standbys

strand burger / bacon, lettuce, tomato, onion, pickles, roasted jalapeño, blue cheese dressing on brioche bun, fries 17

steak frites / chimi sauce, seasonal vegetable * 23

fried fish / fresh catch of the day, fries, coleslaw 18

buttermilk chicken / bacon, lettuce, tomato, pickles, honey mustard on brioche bun, coleslaw 15