



## Chalkboard Additions

### Small Plates

#### *Southern Deviled Eggs 7.5*

Deviled eggs, house smoked fresh fish, pickled sweet peppers, fennel and smoked paprika.

#### *Cauliflower Bisque 9*

Roasted cauliflower, herbed blue crab salad, garnished with pickled carrot, infused sage oil, Terra Vita Farms Thai basil.

#### *Low Country Fish Pate' 15*

Smoked fresh local flounder and grouper, house pickles, Texas Pete, local microgreens and crispy tortilla chips GF no chips

#### *Scallops Maison-Boro 15*

Sea scallops, crispy pork belly and butternut squash hash, house made bacon jam, arugula, leeks, and a balsamic reduction.

### Entrees

#### *Chef's Local Catch (market)*

Locally sourced fin fish, grilled to order over a spring green pea puree, sweet corn succotash, charred broccolini and grilled butternut squash.

#### *Vegetarian Risotto 18*

Fresh beet risotto, charred broccolini, shaved fennel and a spicy horseradish butter.

#### *Long Story, Short Rib 26*

Painfully slow braised Beef short ribs, sweet onion soubise, pickled mustard seed, baby carrots, green peas and oven roasted potatoes.

#### *Brandon's Honey BBQ Chicken 18*

Grilled and basted boneless chicken thigh, spiced tasso and sweet potato hash, sautéed kale, and pork rinds.

#### *Chef's Special Desserts 7.5*

Death by Chocolate Pudding with strawberry chantilly.

Char-grilled Angel Food Short Cake with macerated strawberries, fresh cream.