



Chef's Chalkboard Additions

Small Plates

Fried Green Tomatoes

Local green tomatoes from *In Season Farms*, house-made bacon jam, pimento cheese, fresh herb emulsion, house cured pickles. 15

Bless Your Heart Salad

Fresh, crisp hearts of romaine, local beets, Southern sweetie drop peppers, crumbled feta, and green goddess dressing. 14

Summer Frites

Local sourced zucchini and summer squash from *In Season Farms*, lightly fried, cojita, spicy chili infused oil, house made pickles and buttermilk ranch. 14

Entrees

Low Country Sea Scallops

Pan seared, carolina caviar, arbol chile, sweet corn, pickled cabbage, house made bacon jam, green goddess dressing. 36

Off The Hook

Locally Sourced & Sustainable Catch- pan seared, smoked tomato broth, local vegetable ratatouille, fresh herb emulsion and chilled shrimp salad. 32

*Sea and Land **

Char grilled 8oz USDA choice top sirloin, skewered grilled shrimp, *Terra Vita Farms* Dinosaur kale & hakurei turnips, white sweet potato puree, house smoked tomato butter. 35

Chalkboard "Just Desserts"

Assorted individual dessert "shooters" - Chocolate, Apple, Southern Peanut Crumble

*These items may be cooked to order. Consuming raw or undercooked meats, poultry, shellfish, or eggs, may increase your risk of food borne illness.