



Chef's Chalkboard Additions

Small Plates

Low Country Hummus

Black-eyed pea hummus, spicy chili oil, shishito pepper coulis, tortilla chips, pea tendrils, house pickled fennel. 13

Shrimp and Grits 2.0

Atlantic shrimp, crispy Nc pork belly, smoked tomato broth, Palmetto Farms pimento cheese grits, pork jus, fresh lime 15

Autumn Comfort Bisque

Locally sourced butternut squash, toasted pumpkin seeds, candied pecans, cream, and pea tendrils. 9.5

Entrees

Scallops Lumina

Large Sea Scallops seared and served with a pork belly & butternut hash, sweet potato and carrot puree, crispy fried shallots, arugula, pecan gremolata and brown butter. 35

Sea and Land

Char-grilled *oz center cut sirloin, herb & honey marinated shrimp skewer, Purple green beans, house pickled okra, and smoked tomato butter. 29

Off The Hook

Locally Sourced & Sustainable Catch – blackened, dirty rice, smoked tomato broth, braised local kale, and charred shishito. 32

Chalkboard "Just Desserts"

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