



# Chef's Chalkboard Menu

## Small Plates

### Burrata Salad 16

Arugula, cucumber, red onion, marinated tomatoes, and a roasted tomato herb vinaigrette.

### Country Forest Sausage 14

Grilled with house pickled onions, pickles and spicy mustard.

### Southwestern Street Corn 12

Chipotle peppers, cotija cheese, fresh cilantro, and smoked paprika.

## Entrees

### Low Country Shrimp & Grits 28

Atlantic Shrimp, sauteed with shallots, garlic, mushrooms, in a smokey bacon cream sauce over warm cheese grits. Garnished with green onions.

### Pecan crusted Pork Chop 27

Sweet potato wedges, sauteed vegetables and dark rum herb glaze.

### Fresh Local Catch (MKT)

Char-grilled with Spring vegetable succotash of edamame, sweet corn, bell peppers, red onion and diced potatoes, local heirloom tomatoes, smoked sausage and lobster cream sauce.

## Dessert 9

Banana pudding cookie butter pie.