



Charleston Restaurant Week

2 for \$15

S T A R T E R S

SHE CRAB SOUP

lump crab salad | chives

SMOKED CARROT SOUP

spiced pepitas | red sorrel

FARMER'S SALAD

Kurios Farms greens | local vegetables | lemon
thyme vinaigrette

CONFIT CHICKEN WINGS

1/2 dozen | choice of : buffalo | bbq | plain
blue cheese or ranch

E N T R E E S

LOW COUNTRY CLUB

local shrimp | avocado | fried green tomato |
texas toast

PASTRAMI REUBEN

mustard seed cole slaw | swiss | rye | house ranch-
thousand island

GRILLED LOCAL FISH SALAD*

arugula | orange segments | Split Creek Farms goat
feta | red cabbage | balsamic vinaigrette

CAPRESE WRAP

burrata | heirloom cherry tomatoes | balsamic |
arugula | pesto

**Eat Fresh
Eat Local**

WE SUPPORT OUR LOCAL FARMERS.

Chef de Cuisine
Daniel Vershon

Executive Chef
Justin Hunt

Executive Sous Chef
Samantha Burmood

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

