



lunch menu

starters

laura's trio 12

crab dip, shrimp paste, jalapeno pimento cheese, crackers

fried green tomatoes 8

pimento cheese, pesto pimento cheese, fruit chutney, remoulade

fried brie rolls 7

raspberry chipotle coulis

pimento cheese & beer infused sausage flatbread 8

sweet potato fries 5

grand marnier dipping sauce

smoked beef tenderloin carpaccio sm 6, lg 12

capers, shredded parmesan, mixed greens tossed in olive oil, pickled red onion, truffled dijonnaise, parmesan crostini

soups & salads

daniel island salad 12

mixed greens, carrots, grape tomatoes, purple onion, cucumber, candied walnuts, caramelized apples, bleu cheese crumbles, raspberry vinaigrette

roasted beet salad 12

arugula, goat cheese, toasted pumpkin seeds, orange segments, pumpkin seed vinaigrette

sesame crusted tuna small 8 | large 14

bok choy slaw, asian vinaigrette, wasabi mayo

house salad small 6 | large 8

mixed greens, grape tomatoes, carrots, purple onion, cucumber, toasted pine nuts

spinach salad small 7 | large 9

grape tomatoes, chopped egg, parmesan, purple onion, bacon, warm bacon dressing

caesar salad small 6 | large 8

romaine, grape tomatoes, parmesan, croutons, caesar dressing, atop honey & black pepper plate

chef's soup of the day cup 4 | bowl 8

soup & salad 11

soup of the day with your choice of house, spinach or caesar salad

salad toppings

chicken salad 5

albacore tuna salad 5

jumbo lump crab cake

sauteed or blackened shrimp 8

sauteed or blackened scallops 8

sauteed or blackened salmon 8

sauteed or blackened mahi 8

sauteed or blackened chicken tenders 5

sesame crusted or blackened ahi tuna 8

smoked beef tenderloin, rare, thinly sliced 8

certified fresh local

20% gratuity added to parties of 6 or more. NO split checks for parties of 6 or more. please inform your server of any food allergies so that we may better serve you

split plate 3.5

specialties & pairings to complement

- laura's bbq shrimp & grit cake** 14
stone ground grit cake, bourbon bbq sauce, crumbled
bacon, cheddar cheese, warm ciabatta
- jumbo lump crab cake** 14
stone ground grit cake, bacon balsamic collards,
roasted red pepper, beurre blanc, fruit chutney
- mediterranean penne pasta** 12
sun-dried tomatoes, grape tomatoes, artichoke,
kalamata
olives, spinach atop fresh basil, feta cheese
add sauteed chicken 5
add sauteed shrimp 8
add sauteed sea scallops 8
- shrimp & scallop pasta** 14
grape tomatoes, parmesan cheese, lemon,
white wine sauce
- baba ghanoush** 10
flatbread, fire roasted eggplant spread,
fresh mozzarella, roasted red peppers, tomatoes,
basil pesto, parmesan cheese
add chili garlic shrimp 5
- pan-seared mahi** 14
herb-roasted seasonal vegetables, roasted asparagus,
pesto beurre blanc
- tarragon shallot salmon** 14
israeli pearl couscous, lemon beurre blanc,
pan-roasted asparagus
- smoked pulled pork** 14
bacon balsamic collards, bleu cheese cole slaw
- smoked beef brisket** 14
bacon balsamic collards, goat cheese mashed
potatoes, beef demi
- mediterranean chicken & cous cous**
chicken tenders, mixed greens, cous cous, basil pesto,
srirachi aioli, grilled pita 14
- william hill**, chardonnay, california
certified organic, apple, pear, medium bodied, refreshing
glass 8 | bottle 25
- la rajade**, collio bianco, white blend, collio, italy
fruit fragrances with a consistent characteristic in taste
glass 8 | bottle 24
- cornaro**, pinot grigio, italy
dry, crisp, classic old world pinot grigio
glass 7 | bottle 22
- 10-span**, chardonnay, central coast, ca.
apple, pear, medium bodied, refreshing
glass 8 | bottle 25
- grace lane**, riesling, washington
spicy fruity and fresh
glass 8 | bottle 25
- la ciboise luberon m. chapoutier**, france
white blend, good balance, fresh and round
glass 8 | bottle 26
- jaxon keys**, white blend, california
dry, crisp, full
glass 8 | bottle 25
- lelia** garnacha, spain
a touch of molasses and baked sweetness
glass 7 | bottle 24
- baudron malbec** malbec, mendoza, argentina
smooth, yet spicy, good acidity
glass 8 | bottle 23
- nortico**, alvarinho, portugal
light and crisp with fruit aromas
glass 8 | bottle 25

side of toasted ciabatta 1.5

certified fresh local

20% gratuity added to parties of 6 or more. NO split checks for parties of 6 or more.
please inform your server of any food allergies so that we may better serve you

split plate 3.5

warm sandwiches

island crab cake sandwich 13

open-face on grilled ciabatta, pan-fried crab cake, remoulade, fruit chutney, mixed greens, tomato, served with a side salad, balsamic vinaigrette

mahi your way 14

pan-seared or blackened
grilled ciabatta, mango curry aioli, lettuce, tomato, choice of side

blackened ahi rare tuna blt 13

grilled ciabatta, wasabi mayo,
& side of asian slaw

fried green tomato & pesto ham 13

grilled ciabatta, fresh mozzarella,
pesto pimento cheese, choice of side

herb-roasted vegetable 11

open-face on grilled ciabatta, vegetables,
pesto pimento aioli, balsamic drizzle, choice of side

chicken caprese 13

grilled ciabatta, sautéed chicken tenders, smoked tomato
bacon jam, fresh mozzarella, basil pesto, choice of side

grilled meatloaf 12

grilled ciabatta, l.a. mustard sauce, with choice of side

add grilled onions .50 **add cheddar** .50

chipotle pork tenderloin 10

grilled ciabatta, melted provolone, raspberry chipotle,
mojo dressing, choice of side

pulled pork sandwich 13

grilled ciabatta, mustard bbq sauce, blue cheese cole slaw,
choice of side

blackened chicken 13

grilled ciabatta, fresh mozzarella, lettuce, tomato,
parmesan peppercorn, with side of homemade potato chips
& bleu cheese crumbles

smoked beef brisket 13

grilled ciabatta, beef jus, choice side

add grilled onions .50 **add cheddar** .50

cold sandwiches

turkey and brie croissant 10

raspberry aioli, lettuce, tomato, choice of side

chicken salad croissant 8

lettuce, tomato, choice of side

albacore tuna salad 8

toasted wheat or white, lettuce, tomato,
side of sweet potato fries with grand marnier sauce

make it a melt 1

greek veggie wrap 8

whole wheat tortilla, mixed greens, grape tomatoes,
purple onion, cucumber, hummus, feta,
balsamic vinaigrette, choice of side

add sauteed chicken 5

add sauteed shrimp 8

make it a salad veggie couscous, grilled pita 11

roasted beet & spinach sandwich 9

grilled ciabatta, herb goat cheese spread, choice of side

add boar's head tuscan turkey or pesto ham 4

egg salad & pimento cheese 8

toasted wheat or white

side of sweet potato fries with grand marnier sauce

make it a blt 1.95

smoked turkey & havarti blt wrap 8

whole wheat tortilla, raspberry chipotle mayo

choice of side

herb crusted turkey & smoked gouda 13

grilled ciabatta, Boar's Head Mediterranean turkey breast,
smoked gouda, herb aioli, lettuce, tomato, choice of side

l.a. club 12

toasted wheat or white, pesto ham, smoked turkey, crispy
bacon, swiss cheese, american cheese, l.a. mustard sauce,
choice of side

sides: 2.5

potato salad | bleu cheese cole slaw | veggie couscous | bacon balsamic collards | kettle chips

additional: 3

house, spinach or caesar side salad | sweet potato fries
split plate 3.5 | 20% gratuity added to parties of 6 or more
additional sauces for sandwiches .50

beverages

sweet & unsweet iced tea 2.5 | raspberry or peach flavored iced tea 3
arnold palmer iced tea & lemonade 2.5 | hot tea, coffee or iced coffee 3
coke, diet coke, sprite 2.5 | bottled water, sparkling or natural 3

wine & beer

ask to see our 'by the glass' or draft list

\$10 corkage fee will be applied to any retail wine

\$15 outside corkage fee will be applied for any wine brought in for consumption

certified fresh local proudly serving

Limehouse Produce

Pinckney Farms

Maple Farms

Anson Mills