

STARTERS

Flatbread (Daily)	7
Crab Cakes	13
Southern Panini (Prosciutto Roasted Jalapeno Pimento Cheese, Bourbon Bacon Jam)	12
Hot Shrimp Saison	12
Cuban Pork Belly Tacos	14
Sesame Seared Tuna	13
Truffle Fries	8
Wagyu Short Ribs	13
Bacon, Brie & Artichoke Dip	12
Cannellini Hummus & Bruschetta	11
Proper Shrimp & Grits	12

SALADS and SOUP

House Mixed Field Greens	6/11
Grilled Caesar	7/12
Chef's Seasonal Salad	7/12
Gumbo Z'Herbs	6/10
Seasonal Bisque	5/9

SIDES for the TABLE

Roasted Heirloom Carrots	9
Bacon & Garlic Mushrooms	9
Black Truffle Grits	10
Crispy Brussels	10
Low-Country Mac & Cheese	19
Steamed Broccoli	8
Roasted Cauliflower	8
Roasted Sweet Potatoes	8
Sautéed Haricot Vert	7
Smashed Yukon Potatoes	9

SWEETS

Crème Brûlée (Seasonal)	7
German Chocolate Roulade	8

OUT of the PAN

CAB Center Cut Filet	39
CAB Petite Filet	20
Porcini Crusted New York Strip	26

INTO the FIRE

USDA Prime 16 Oz Ribeye	47
Berkshire Two Bone Chop	22
CAB Flatiron	23

MAINS

Gnocchi, Tomato Mushroom Ragu	18
Grilled Chicken Breasts, Haricot Vert, Mashed Yukons, Veloute	19
Pan Seared Mahi-Mahi, Pepper Relish, Roasted Sweet Potatoes, Haricot Vert	26
Pan Seared Salmon, Haricot Vert, Basil & Tomato Couscous	24
Pan Seared Diver Scallops, Sweet Pepper Grits, Crispy Brussels	28
Penne Pasta, White Truffle Ragu	19
Chili Seared Tuna w/ Yuzu Sweet Potato Hash	26

THE BONUS

Lump Blue Crab	12
Sautéed Shrimp	6
Grilled Chicken	6
Black Garlic & Roasted Shallot Butter	3
Blue Cheese & Horseradish Butter	3
Sherry Wild Mushroom Reduction	4
Port Wine Demi Glace	4
Focaccia Bread	5
Caramelized Onions	4