

Appetizers

Bread Service 5.00

Today's Soup

Bowl MKT

Saganaki

Kasseri cheese flamed in brandy with fresh BeauGro bread. 16.00

Hot Gorgonzola & Fresh Spinach Dip *gf*

With grilled pita and lavosh crackers. 14.00

Carolina Crab Dip *gf*

With grilled pita and lavosh crackers. MKT

Seafood Burros

Grilled shrimp and scallops with fresh spinach, caramelized onions, queso, salsa Verde, pico de gallo, and crema wrapped in a flour tortilla. MKT

Carolina Crab Cakes

Two sautéed cakes served with a spicy Carolina rémoulade and fresh lemon and lime. MKT

Beaufort Cheese & Fruit *gf*

BeauGro pimiento cheese with spiced pecans, Granny Smith apple slaw and lavosh crackers (with gluten-free crackers add 3.00). 13.00

Ahi Tuna Napoleon*

Fresh local 4-ounce yellowfin tuna fillet with crispy wontons, wasabi coleslaw, pickled ginger, cilantro, sweet garlic sauce and sesame seeds. MKT

Salads

Caesar Cardini Salad*

Fresh crisp romaine lettuce tossed with croutons and parmesan cheese.

WITH ENTRÉE 6.00 | AS AN ENTRÉE 12.00
ADD ANCHOVY 2.00

Aunt Marion's *gf*

Apple & Onion Salad

Fresh greens topped with apple, Bermuda onion and gorgonzola cheese with wild cranberry vinaigrette.

WITH ENTRÉE 6.00 | AS AN ENTRÉE 12.00

Grecian Salad *gf*

Fresh greens topped with feta, Calamata olives, Bermuda onions, tomatoes, roasted beets, pepperoncini and cucumbers with herbal vinaigrette dressing.

WITH ENTRÉE 6.00 | AS AN ENTRÉE 12.00

ON ENTRÉE SALADS ADD SHRIMP (MKT), SCALLOPS (MKT), CHICKEN BREAST (11.00) OR FISH OF THE DAY (MKT).

{Extra dressing 1.00. Extra bread 2.00.}



Main Courses

ALL MAIN COURSES COME WITH A PRODUCE SALAD OR A CUP OF TODAY'S SOUP. CONSIDER ADDING GRILLED SHRIMP (MKT) OR SCALLOPS (MKT) TO YOUR ENTRÉE.

Nº 1 Smoked Sea Salt Seared Tuna* *gf*

Yellowfin tuna encrusted in smoked sea salt with sweet chili yogurt, black truffle oil, fried leeks, rice and locally sourced vegetable. MKT

Nº 2 Double Cut Pork Chop* *gf*

Stuffed with fresh Fontina, roasted tomatoes and pesto laced with a Marsala demi-glace and served with potato and locally sourced vegetable. 38.00

Nº 3 Pan-Seared Shrimp, Scallops, & Mussels

White wine, blistered tomatoes, and fresh spinach with French pistou and Parmesan over capellini. MKT

Nº 4 Chargrilled New York Strip*

Tomato-gorgonzola butter, red wine reduction, topped with tobacco onions, with potato and locally sourced vegetable. Have it gluten free without the onions. 38.00

Nº 5 Ginger Apricot Chicken *gf*

Sautéed with garlic, carrots, plums, and apricots, finished in a spicy mango tamarind sauce with jasmine rice and locally sourced vegetable. 28.00

Nº 6 Pan-Seared Duck Breast*

Wild blueberry demi, sweet potato threads, jasmine rice, and locally sourced vegetables. 34.00

Nº 7 Roasted Rack of Lamb* *gf*

Grilled with BeauGro pepper jelly beurre rouge, chèvre and mint gremolata with potato and locally sourced vegetable. HALF RACK 35.00 FULL RACK 56.00

{Extra sauce 2.00}

gf These items are gluten free. Some substitutions may be required.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. ALL MENU ITEMS COOKED TO ORDER.

There will be an 20% service charge on separate checks and on parties of five or more. There is a \$8 charge to share an entrée. All prices subject to change.