



Once Upon a Time...

In the beginning...

Fiery Sweet Thai Shrimp

breaded shrimp, sweet Thai garlic chili & ginger sauce, lemon juice, mayonnaise, cilantro ... 9.95

Fried Calamari

fried golden & served with sweet chili sauce ... 9.95

Edamame

steamed soy beans in pods, sea salt ... 5.95

Fried Green Tomatoes

green tomatoes fried in beer batter, served with our signature spicy remoulade ... 5.95

Escargots

½ dozen escargots served with garlic butter and bread ... 9.95

Chips & Dip

potato chips, homemade ranch dressing ... 4.95

Carolina Crab Cakes

two tender crab cakes grilled to perfection, garnished with tomato salsa and drizzled with spicy remoulade ... 9.95

Cambodian Eggrolls

four chicken eggrolls, lettuce, mint and dipping sauce ... 8.95

Tuna Tartare

ahi tuna, scallion, shallots, toasted sesame, sriracha, rice vinegar, fried wonton, wasabi mayonnaise ... 9.95

Jim's Atomic quesadilla

tender grilled chicken with monterey jack cheese & served with pico de gallo & sour cream ... 9.95

And then...

Soup of the Day

a daily special created from fresh farm ingredients featuring the best our kitchen has to offer ... priced daily

French Onion Soup

served very hot ... cup 3.95, bowl 6.95

She-Crab Soup

our own version of a Charleston classic ... cup 5.95, bowl 8.95

Caesar Salad

garden-fresh romaine leaves tossed with our signature caesar dressing & croutons & fresh parmesan ... 3.95

Garden Salad

fresh mix of leafy garden greens topped with seasonal produce & a homemade dressing of your choice ... 2.95

Iceberg Wedge ... 6.95

Your choice of our homemade dressings:

roasted garlic balsamic, white balsamic, raspberry vinaigrette, blue cheese, ranch, 1000 island, honey mustard. Extra dressing: .50

We stand behind our service. A minimum of 15% gratuity is customary & appropriate. 20% Gratuity for parties of 5 or more.

No substitutions - \$5 Split Plate Charge - \$3 Outside Cake Plate - \$15 Corkage fee.

The story goes on throughout the Earth over mountains and valleys...

Ribeye

a mouth-wateringly tender cut of ribeye fire-grilled to perfection, topped with an herb compound butter & served with roasted potatoes & fresh vegetables ... 22.95

Roasted Pork Belly

a new twist on a southern favorite... North Carolina Heritage pork belly served with kale salad, chimichurri sauce & roasted potatoes ... 19.95

The Chef's Breast

made you look!... plump double chicken breast glazed with honey and spices, served with grilled pineapple & creamy grits ... 15.95

Filet Mignon

beef tenderloin & red-wine reduction sauce, served with our roasted potatoes ... 24.95
(fire-grilled black pepper crusted add \$1)

Chimichurri Steak

butcher's favorite cut ... tender hanger steak marinated then chargrilled, served over roasted potatoes & topped with our housemade tomatillo chimichurri ... 19.95

Beef Bourguignon

boneless short rib roast slow-braised with fresh herbs and red wine, served with Carolina Gold Rice ... 21.95

Cheese Burger

seasoned, chargrilled to temperature & topped with melted cheddar cheese & served with French fries ... 12.95 - Add bacon for \$1

Cambodian Beef

sliced tender beef sautéed with lemongrass, bell pepper, onion & kefir lime leaf & served with jasmine rice ... 15.95

...And in the kingdoms under the seven seas...

Citrus Salmon

fresh Atlantic salmon gently pan seared, served with grilled asparagus & a citrus and butter sauce ... 17.95

Shrimp & Grits

another classic... fresh blackened jumbo shrimp on a bed of stone ground yellow grits ... 15.95

Oriental Tuna

a must try... ahi tuna seared perfectly, over bok choy & spinach, finished with Yuzu-miso sauce ... 19.95

Meanwhile, in the far-away land of Pasta...

Mediterranean Pasta

penne pasta sautéed in olive oil with tomato, black olives & cure spanish sausage & finished with pesto ... 14.95

Sweet Potato Gnocchi

homemade sweet potato dumplings sautéed with crimini mushrooms ... 14.95

Chicken Pasta

grilled chicken breast tossed with penne pasta, pine nuts, broccolini, sundried tomato, white wine & cream sauce – a staff favorite ... 15.95

Seafood Pasta

shrimp, scallops, crabmeat and mushrooms tossed with fresh linguini & spicy basil cream sauce ... 19.95

To be continued...