Featured from the Bar

Veuve Clicquot, Brut, France 19
Whispering Angel, Rose, France 16
Caymus, Cabernet, Napa 28
Blade & Bow Old Fashioned 19
Blade & Bow bourbon, maple, Angostura & Black Walnut bitters, house cherry, orange

Appetizers

Raw Oysters 15
House cocktail sauce, mignonette sauce & lemon*

Steak Tartare 18
CAB Tenderloin, truffle aioli, cornichons, capers, cippolini onions, Himalayan pink salt*

Shrimp Cocktail 16
Jumbo shrimp, house cocktail sauce, lemon

Cheese Board 15
Chef’s selection of cheeses, seasonal jam, candied pecans, local honey, grilled bread

Lump Crab Cake 14
Spicy plum sauce, cucumber kimchi

Fried Green Tomatoes 13
Smoked cheddar and gouda pimento cheese, dijon honey mustard, fresh herb puree

Braised Pork Cheeks 14
Cholula brined Duroc pork cheeks, potato croquettes, BBQ glaze, watermelon radish

Sweet & Spicy Fried Oysters 14
Citrus-chili glaze, pineapple compote, siracha aioli

Soup & Salads

Tomato Bisque 10
Goat cheese, brioche croutons

Caesar Salad 10
Romaine, crispy pork prosciutto, parmesan, sweety drop peppers, brioche croutons

Winter Fruit Salad 10
FGF Arugula mix, sugar & spice walnuts, honey crisp apple, golden raisins, dried cranberries, goat cheese, cranberry-merlot vinaigrette

Beet & Burrata Salad 11
Roasted acorn squash, candy cane beets, burrata cheese, candied pecans, FGF arugula, balsamic reduction, jalapeno hot honey

-There is a $3 charge to split salads, $6 for entrees
-Corkage Fee $25 per bottle, 1 bottle per table limit

Executive Chef ~ Toby Leeuw

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Specials

Seafood Trio 29
Shrimp cocktail, lump crab cake, fried oysters

Pasta du Jour 30
Hand-rolled fettucine, yellow bell peppers, red onion, spinach, cremini mushrooms, red wine pomodoro
with house made Meatballs 30
with Shrimp 32
with CAB Beef 34

Pan Seared Black Grouper 38
Pan Seared Atlantic Salmon 32
Caramelized onion & pepper risotto, broccolini, cajun cream sauce, remoulade shrimp salad

Lamb Osso Buco 36
Braised lamb shank, Parmesan & shallot mashed potatoes, bacon & brown sugar collards, Lusty Monk mustard demi-glace

14oz CAB Ribeye 45
Truffle-parmesan fingerling potatoes, asparagus, green peppercorn demi-glace, black truffle butter

Entrees

Shrimp & Grits 28
Sautéed shrimp, roasted peppers, blistered heirloom tomatoes, asparagus, scallion, lobster jus, tomato, parmesan, pork prosciutto, Adluh grits

Seared Sea Scallops 36
Carolina gold rice, bourbon-baked Sea Island Peas, tomato jam, truffle crema*

Apple Cider Brined Pork Chop 33
Sweet potato puree, Southern butterbeans, molasses barbecue glaze, green tomato compote

Filet Mignon 42
Parmesan & shallot mashed potatoes, grilled asparagus, red wine demi-glace*

10oz Center Cut CAB Filet 54
Add Grilled Shrimp 9
Add Two Grilled Scallops 13

Stuffed Peppers 24
Carolina gold rice & Sea Island Peas, summer tomato jam, arugula pesto, cotija cheese

For the Table

Lobster & Gouda Mac n Cheese 18
Crispy Chipotle Brussels Sprouts 11
Bacon & Brown Sugar Collard Greens 10
Grilled Asparagus 11
Parmesan & Shallot Mashed Potatoes 10
Truffle-Parmesan Fingerling Potatoes 11
Carolina Gold Rice & S.I. Peas 11