Featured from the Bar
Veuve Clicquot, Brut, France 19
Whispering Angel, Rose, France 16
Caymus, Cabernet, Napa 28
Weller Reserve Old Fashioned 25
Weller Reserve 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
Sweet & Spicy Fried Oysters 14
Citrus-chili glaze, pineapple compote, siracha aioli

Soup & Salads
Italian Wedding Soup 9
Caesar Salad 10
Romaine, crispy pork prosciutto, parmesan, sweetly drop peppers, brioche croutons
Autumn Crunch Salad 10
FGF Arugula mix, pistachios, pumpkin seeds, goat cheese, sliced pear, honey-champagne vinaigrette
Beet & Burrata Salad 11
Roasted acorn squash, candy cane beets, burrata cheese, candied pecans, FGF arugula, balsamic reduction

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

Specials
Seafood Trio 29
Shrimp cocktail, chilled lobster tail, fried oysters
Pasta du Jour 30
with house made Meatballs
with Shrimp 32
with CAB Beef 34
Hand-rolled fettucine, red bell peppers, red onion, arugula, shaved parmesan, red clam sauce
Pan Seared Black Grouper 40
Grilled Swordfish 34
Vegetable risotto, broccolini, roasted red pepper jelly, Asian pear slaw
Lamb Osso Buco 36
Braised lamb shank, Parmesan & shallot mashed potatoes, bacon & brown sugar collards, Lusty Monk mustard demi-glace
14oz CAB Ribeye 48
Truffle-parmesan fingerling potatoes, asparagus, green peppercorn demi-glace, blackened shrimp skewer

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 Scallop or Shrimp 9
Stuffed Peppers 24
Charred corn & cauliflower rice, summer tomato jam, arugula pesto, lemon EVOO

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

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