

FROM THE FARM



HUMPTY DUMPTIES
daily deviled eggs \$9

BEYOND BALLS
vegan "meatballs", sweet + sour
glaze, micro shiso \$11

GRILLED CHICKEN SALAD
goat cheese, pine nuts,
strawberry vinaigrette \$10

FRIED BRUSSELS SPROUTS
chili-lime vinaigrette \$9

SHISHITO PEPPERS
blistered, yaki sauce \$9

HEIRLOOM TOMATO SALAD
watermelon salsa, watercress,
aged balsamic \$9
Add Chicken (\$6) | Add Tuna (\$7)

LOCAL MUSHROOM RISOTTO
truffle, parmesan, red wine
reduction, micro salad \$14
Add Chicken (\$6) | Add Tuna (\$7)

FRIED OYSTER CAESAR
grilled baby romaine wedge,
white anchovies, peppercorn
dressing \$16

VEGGIE TEMPURA
local + seasonal vegetables,
green goddess dipping sauce \$11

FROM THE SEA



SMOKED OCTOPUS SOUFFLE
bacon, fennel, tomato, aged
manchego, sunflower seed hummus \$16

LOBSTER RAVIOLI
smoked tomatoes, pernod
cream sauce \$18

SC WRECKFISH
golden rice, grilled
peach chutney \$15

SAPELO ISLAND CLAMS "CASINO"
broiled, bacon + lemon butter \$12

BAYOU CRABCAKE
green tomato + corn relish,
remoulade, cheerwine gastrique \$11

TUNA TATAKI
baby bok choy, chili infused
dashi broth \$14

CREOLE SEAFOOD PASTA
sauteed shrimp, lemon tagliatelle,
spicy crawfish ragout \$19

FRIED OYSTER BASKET
pickled okra, green goddess,
french fries \$14

JUMBO SEA SCALLOPS
swiss chard, frangelico cream \$12

FROM THE RANCH



KOBE BEEF DOG
chicago style \$10

MUFFALETTA SLIDERS
olive salad, mortadella, salami,
prosciutto, swiss, provolone \$12

PRIME ROOFTOP BURGER
pimento cheese, bacon + onion jam,
herb aioli \$15
*sub beyond burger, \$1 UPcharge

SWAMP WINGS
beer brined frog legs, garlic
butter infused buffalo sauce \$12

RABBIT TACOS
nc bbq sauce, fennel + blue cheese
slaw, saffron crema, sunflower
sprouts \$14

HONEY-SOY FRIED CHICKEN
LETTUCE WRAPS
herbed goat cheese ranch \$12

GRILLED ALLIGATOR SAUSAGE
chow-chow, tomato jam \$11

STEAK QUESADILLA
four cheeses, tomato, arugula,
horseradish cream, sriracha \$16

WAGYU BEEF CARPACCIO
baby arugula, capers, red onion,
parmesan, citronette \$18

SHARE [OR NOT]

MAINE MUSSELS
bacon, white wine, cream
corn + leeks, charred tomato \$15

CHARCUTERIE BLOCK
daily selection, chef inspired
meats + cheeses, antipasto,
pickles \$28

SLOPPY CARLOS BEEF NACHOS
warm beer cheese, black beans,
lettuce, tomato, bacon,
jalapeno, creme fraiche \$16

SUNSET SWEETS

CUCUMBER + KEY LIME PIE
gin infused mint crema \$8

LIMONCELLO SOUFFLE
macerated berries \$10

KIWI PANNA COTTA
watermelon gastrique \$9

PROFITEROLES
pastry puffs, vanilla ice cream,
warm chocolate sauce \$9