



BLACK-EYED PEA HUMMUS

lavash, olives, cucumbers, feta cheese 8.

CONFIT PORK AND SHRIMP SPRING ROLLS

cucumber kim chee, Asian BBQ sauce 10.

BUTTERMILK FRIED OYSTERS

arugula, green goddess dressing 14.

HIGH COTTON CHARCUTERIE PLATE

saucisson, terrines & rillettes, mustards, pickles & grilled baguette 15.

POACHED SHRIMP SALAD

avocado, butter lettuce, lime, radish, yuzu vinaigrette 10.

DUCK CONFIT GRILLED PIZZA

olive salad, goat cheese, arugula 11.

CAROLINA GRASS FED BEEF BURGER

locally raised angus beef, pimento cheese,
pickled jalapeños, house cut fries 10.

Add bacon 1.



A possible health risk may exist by eating undercooked ground beef at an internal temperature less than 155 degrees Fahrenheit (medium well). Immediate consumers who desire a preparation temperature less than that described above must be eighteen years of age or older.

As per the General Assembly of the State of SC, effective 6/8/2006.