



SUMMER RESTAURANT WEEK 2025

CHOOSE ONE FROM SNACKS OR SMALLS,
ONE FROM MAINS | ONE DESSERT - \$55

ADD CURATED WINE PAIRINGS - \$30

✿ snacks ✿

FRIED CHESAPEAKE OYSTERS

Deviled Egg Aioli 12

SANTA MARIA LA PALMA • ARAGOSTA BRUT • VERMENTINO • SARDINIA • NV

PIMENTO CHEESE

Ritz Crackers, Cajun Pecans, Pepper Marmalade 10

TROUPIS THUNDER ROSÉ • MOSCHOFILERO • PELOPONNESE, GR • '23

DUCK WINGS

Concord Grape, RC Cola 11

TROUPIS THUNDER ROSÉ • MOSCHOFILERO • PELOPONNESE, GR • '23

SEA ISLAND PEA DIP

Duck Fat Saltines, Benne Seeds 9

SANTA MARIA LA PALMA • ARAGOSTA BRUT • VERMENTINO • SARDINIA • NV

✿ smalls ✿

CHARLESTON CRAB TARTINE

*Lump Crab, Duke's, Basil, Tomato Confit, Voodoo Chips,
Yuzu (+5 for RW) 20*

EARLY MOUNTAIN • YOUNG WINE WHITE • VIDAL BLANC • MADISON, VA • '22

SUMMER SALAD

*Gem Lettuce, Heirloom Tomato, Cucumber Blossom,
Thomasville Tomme, Toasted Seeds, Local Honey 16*

DOMAINE DE LA COMBE • MUSCADET SÈVRE ET MAINE SUR LIE • LOIRE VALLEY, FR • '22

FOIE GRAS TERRINE

*Griddled Figs, Sourdough English Muffin,
Fig-Rosemary Jam 24 (+9 for RW) 24*

MONTE XANIC • CHENIN BLANC • BAJA • CALIFORNIA • '23

CRISP GREENHILL FARMS PORK BELLY

*Yellow Squash Confit, Roasted Tomato Jus,
Carolina Peach & Cherry Relish 18*

EARLY MOUNTAIN • YOUNG WINE WHITE • VIDAL BLANC • MADISON • VIRGINIA • '22

AHI TUNA & TOMATILLO TARTARE

*Pickle-Spiced Brioche, Duck Yolk Aioli,
Dried Seaweed (+5 for RW) 20*

DOMAINE DE LA COMBE • MUSCADET SÈVRE ET MAINE SUR LIE • LOIRE VALLEY, FR • '22

PORK DUMPLING STROGANOFF

*Smoked Bacon, Black Truffle Sour Cream,
Crisp Shallot, Fresh Horseradish 18*

BIG SALT • ORANGE ROSÉ • WILLAMETTE, OR • '23



CHEF & PARTNER HAMILTON JOHNSON / GENERAL MANAGER ADRIAN CANE
BEVERAGE DIRECTOR GREG ENGERT / WINES BY ERIN DUDLEY / COCKTAILS BY NICK FARRELL
NOTE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

✿ mains ✿

SHRIMP & GRITS

*Smoked Pork, Scallion, Piquillo Pepper, Anson Mill Grits,
Tabasco-Shellfish Nage 33*

LAMPYRES • POINT TRIPLE BLANC • ROUSSILLON, FR • '22

CORNMEAL-CRUSTED WILD CATFISH

*Summer Corn Maque Choux, Roasted Green Tomato,
Country Ham Butter, Black Eyed Pea Salsa 35*

GROCHAU CELLARS • CHARDONNAY • WILLAMETTE, OR • '19

MALLARD STEAM BURGER

*Double Smash Patties, American Cheese, Iceberg,
Pepperoncini Mayo, Martins Seeded Roll 22*

DOMAINE DES SABLES VERTS • GLOUGLOU RED • LOIRE, FR • '22

SOUTHERN FRIED GREEN TOMATOES

Hearth-Roasted Collard Greens, Sea Island Pea Vinaigrette 26

MANDIROLA • TIMORASSO • COLLI TORTONESI • PIEDMONT, IT • '22

SMOKED BEEF SHORTRIBS

Braised Pole Beans, Fried Vidalias, RC Cola 'Que 39 (+9 for RW)

DOMINIQUE PORTET • FONTAINE CABERNET SAUVIGNON • YARRA VALLEY, AUS • '21

PENNSYLVANIA PEKIN DUCK

*Spiced Breast, Chicken Fried Leg, Summer Squash,
Collards 43 (+15 for RW)*

DOMAINE DES DEUX CLÉS • CORBIÈRES ROUGE • LANGUEDOC, FR • '20

(ADD FOIE GRAS TO ANYTHING - 18)

