







## TO BEGIN

SOUP - CHEF'S WHIM	cup 4.50 bowl 7.50
SIGNATURE SHE CRAB SOUP xeres reduction drizzle	cup 5.00 bowl 8.00
CRISP FLATBREAD andouille sausage   asparagus   smoked gouda   portobello   arugula	9.00
CARRIBEAN SHRIMP TOSTONES <b>GF**</b> avocado   tomato sweet chili sauce	8.50
AVOCADO & CRAB GAZPACHO blended california style   roasted tomato   crab ceviche 	11.50

## THE ART OF SALAD


GULF SHRIMP LOUIS <b>GF**</b> vine ripe tomato   english cucumber   dill aioli   lime stone lettuce	15.00
BABY KALE & GEORGIA GOAT CHEESE strawberries   smoked walnuts   red eye balsamic vinaigrette	13.00
ARTISAN ROMAINE HEARTS parmesan snow   cornbread croutons   chef made caesar dressing	11.00
add grilled chicken	13.75
add low country shrimp	16.50
AQUA NICOISE* <b>GF**</b> seared tuna   tiny beans   heirloom potatoes   frisee   shaved striped beets	15.50
hot house cucumbers   castelvetrano olives   shallot mustard vinaigrette	
CILANTRO LIME SHRIMP TAZÓN crispy tortilla   black beans   tomato relish   peppers	13.00
chipotle lime dressing 	

## BURGER/SANDWICHES

TURKEY EDAMAME HUMMUS WRAP <b>GF**</b> roasted tomato   fresh basil   field greens 	12.00
GEORGIA PEACH* spiced lamb burger   peach compote   crumbled goat cheese	16.00
THE PAR 5* burger   bacon   egg   onion rings   smoked pepper mayo	15.00
GRASS FED RANCH BURGER* <b>GF**</b> kaiser roll   LTO	13.50
MEDITERRANEAN BLACK BEAN BURGER feta cheese   baby spinach   tomato   red onion	13.50
olive tapenade   wheat roll	
CHORIPAN grilled patek chorizo   chimichurri   baquette 	12.50
BUDIMIR SMOKED SALMON ROLL cream cheese   arugula   cucumber   spinach tortilla   sesame dip	13.00
LUMP CRAB CAKE SANDIE shaved fennel   house tartar sauce   garden rocket   brioche	15.00

**burgers served with garlic fries - wraps and rolls served with sea salted house potato chips**

## THE MAIN THING

TERIYAKI GLAZED SALMON buckwheat soba noodles   broccoli   char siu glaze 	15.50
SHRIMP AND GRITS adluh stone ground grits   fontanini andouille   sorghum barbeque	17.00
CHICKEN FRIED CHICKEN southern cornbread   kale pecan slaw   sawmill gravy	15.50

### additional sides: 2.50

cucumber-tomato-basil salad | baby kale slaw | petit salad | fruit cup

GF \*\* These items can be prepared Gluten free - please ask you server for details . We pride ourselves in providing friendly menu choices.

We strive to ensure those meals are safe for your diet. Please be aware that they are being prepared where gluten is present.

Consult your physician as to your personal health decisions.

\*Advisory: the consumption of raw or undercooked foods such as meat, fish, and eggs, which may contain harmful bacteria may cause serious illness or death