

## INSPIRING COCKTAILS

### AVIATOR 15

Beefeater, Italicus Liqueur,  
Lemon Cordial, Crème de Violette

### VIEUX RIVIÈRE 13

Rye Whiskey, Benedictine,  
Sweet Vermouth, Fresh Lemon,  
Angostura Bitters

### PRACTICE WHAT YOU PEACH 14

Tito's, Peach Liqueur,  
Spiced Vanilla Syrup,  
Fresh Lemon, Sparkling Wine

### FLEURITA 13

Peloton Mezcal, Aperol,  
Agave Nectar, Grapefruit, Lime,  
Sparkling Wine

### LAND HO! 15

Sailor Jerry, Passionfruit Liqueur,  
Spiced Vanilla Syrup

### MAUI MULE 15

Hibiscus-infused Absolut Elyx,  
Saint Germain, Pineapple,  
Fresh Lime, Ginger Beer

### KESSLER MARGARITA 13

Exotico, Grand Marnier,  
Fresh Lime Juice, Simple Syrup,  
Orange Juice

### NEROLI 13

Solerno Blood Orange Liqueur,  
Aperol, Orange, Prosecco

# Dinner

Thursday—Sunday



## APPETIZERS

**KESSLER CALAMARI** olives, jalapeño, piquillo peppers, capers, Moroccan harissa aioli **14**

**FRIED GREEN TOMATOES** pimento cheese, arugula, crispy prosciutto, red pepper vinaigrette **12**

**LUMP CRAB HUSH PUPPIES** smoked bacon + creamed corn sauce, pimentón aioli **14**

**PULLED PORK NACHOS** purple cabbage, scallions, jalapeño, bbq sauce, cilantro lime sour cream **16**

**JALAPEÑO CORN BREAD** served with sorghum butter + spicy honey **8** (add BBQ pulled pork +\$4)

**LOWCOUNTRY CHOWDER** clams, shrimp, Applewood bacon, potato, served with grilled baguette **11**

## SALADS

**MARKET GREENS** mixed greens, marinated cucumber, grilled artichoke, radish, Castelvetrano olives, aged parmesan, lemon-yogurt dressing **12**

**CAESAR** baby gem romaine, lime pickled red onion, cherry tomato, toasted cornbread crumbs, Manchego, dill Caesar dressing **12**

**SOUTHERN CAPRESE** heirloom tomatoes, sweet white peaches, black pepper ricotta, marcona almonds, herbs, basil pistou **13**

**ARUGULA + GOAT CHEESE** arugula, sweet + sour yellow beets, goat cheese, serrano ham, crispy chickpeas, tomato honey vinaigrette **14**

Enhancements: **CHICKEN 6 ♦ SHRIMP 8 ♦ SALMON 8 ♦ FLAT IRON STEAK 12**

## NEAPOLITAN STYLE PIZZAS

**CLASSIC PEPPERONI** mozzarella, fresh oregano, San Marzano tomato sauce **17**

**MARGHERITA** fresh mozzarella, parmesan, micro basil, EVOO **17**

**LOW COUNTRY BOIL PIZZA** local shrimp, andouille sausage, caramelized onion, grilled corn, Old Bay ranch **17**

## ENTREES

**SHRIMP + GRITS** shrimp, andouille sausage, pimento cheese Freeman Mills grits, cherry tomato, scallion **26**

**SEAFOOD PASTA** lump crab, lobster claw meat, shrimp, baby spinach, low country cream sauce **34**

**LUMP CRAB CAKES** seasonal succotash, aioli, charred lemon **34**

**SALMON** sweet potato, greens, andouille sausage, bok choy, pickled red onion **29**

**12 OZ. RIBEYE** roasted fingerling potato, garlic confit, artichoke, red chimichurri **39**

**CHICKEN + WAFFLE** fried chicken thighs, cornmeal waffle, spicy honey, rosemary, berries, house pickles **15**

**SWEET TEA BRINED PORK CHOP** candied yam, Brussels sprouts, brown butter pecan sauce **26**

**RIVER BURGER** 8 oz. patty, Manchego cheese, lettuce, tomato, pimentón aioli, brioche bun **16** (add bacon +\$2, add egg +\$2)

## DESSERTS

**FLOURLESS CHOCOLATE GÂTEAU** chocolate ganache, fresh berries, granola, raspberry sorbetto **10**

**SEASONAL CRÈME BRÛLÉE** **10**

**ICE CREAM** ask your server for today's flavors **9**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

An 18% gratuity will be automatically added to all parties of 6 or more.

## Beer

### LOCAL DRAFT \$8

Coastal Empire "Southern Delight" Praline Amber  
New Realm "Hazy Like a Fox" Hazy IPA  
Silver Bluff "Needlebrush" Hefeweizen  
Sweetwater "420" Extra Pale Ale  
Southbound "Scattered Sun" Belgium Whit  
Pretoria "Sky water" Golden Ale

### DOMESTIC DRAFT \$6

Miller Lite - American Pale Lager

### LOCAL & CRAFT CAN \$8

Creature Comforts "Tropicalia" - IPA  
3 Taverns "Lord Grey" - Earl Grey Sour  
New Realm "Euphonia"- Pilsner  
Wicked Weed "Appalachia"- Session IPA

### IMPORT \$7

Stella Artois  
Corona  
Corona Light  
Angry Orchard

### DOMESTIC \$6

Miller Lite  
Bud Light  
Michelob Ultra  
Coors Light  
Yuengling

## Wine List

### SPARKLING WINE & CHAMPAGNE

One Hope, Sparkling Brut	8	38
Lunetta, (187 ml Split), Prosecco Brut		10
Lunetta, (187 ml Split), Prosecco Rosé		10
Poema, Cava Brut	13	59
Louis Roederer Brut Premier, Champagne		140

### ROSE

Acrobat, Oregon	12	54
Fleurs de Prairie, Languedoc	12	54
Il Poggione, Montalcino	13	59

### CHARDONNAY

Kessler Collection, California	10	45
Sea Sun, California	12	49
Mer Soleil, Santa Lucia Highlands		54
Hartford Court, Russian River Valley		80
Rombauer, Napa Valley		90
Cakebread Cellars, Napa Valley		95

### PINOT GRIGIO

Barone Fini, Valdadige, Italy	10	45
Lone Birch, Yakima Valley	12	54
Rainstorm, Oregon	12	54

### SAUVIGNON BLANC

Mohua, Marlborough, New Zealand	11	49
J. Rochioli, Russian River Valley		94

### WHITE BLENDS & INTERESTING WHITES

Jam Jar Moscato, Western Cape, South Africa	9	40
Bodegas Fillaboa, Rias Baixas Albarino, Spain	14	63
Clean Slate, Riesling, Washington	10	45

### PINOT NOIR

Diora, Monterey, California	11	49
Hartford Court, Sonoma Coast	14	63
Patz & Hall, Russian River Valley		88

### MERLOT

Rutherford Hill, Napa Valley	14	63
Roth, Alexander Valley		70
Duckhorn, Napa Valley		115

### CABERNET SAUVIGNON

Kessler Collection, California	10	45
Freakshow, Lodi	13	59
Bohemian Collection, North Coast	14	63
Oberon, Napa Valley		70
Inkblot, Lodi		60
Hall, Napa Valley		125

### RED BLENDS & INTERESTING REDS

Ben Marco Malbec, Argentina	10	45
Palacios Remondo, Rioja La Montesa, Spain	10	45
Conundrum, Red Blend, California	11	49
Torbeck, Shiraz, Australia		70
Il Fauno di Arcanum, Tuscany, Italy		75

### AFTER DINNER

La Fleur d'Or, Sauternes	12	
Taylor Fladgate, 10 Year Old Tawny Port	14	