

## INSPIRING COCKTAILS

### AVIATOR 15

Beefeater, Italicus Liqueur,  
lemon cordial, Crème de Violette

### I FLY LIKE PAPER 13

Old Forester, Bruto Americano,  
Lemon cordial

### FORSYTH PARK SWIZZLE 14

Bacardi, Smith and Cross, fresh lime,  
simple syrup, Angostura Bitters, mint

### PRACTICE WHAT YOU PEACH 14

Titos, peach liqueur,  
spiced vanilla syrup, fresh lemon,  
sparkling wine

### CHAI TO CATCH UP 15

Knob Creek, Giffard Banana Liqueur,  
chai infused Mata Tinto Amaro

### THE APPLE DOESN'T FALL FAR 15

Peloton Mezcal, Chateau Aloe Liqueur,  
green apple fino sherry, lemon cordial,  
apple juice

### IT'S THE MANGO FOR ME 15

Don Julio, St. George Green  
Chili Vodka, mango puree,  
basil simple syrup

### ELYX-ER OF THE PINE 15

hibiscus infused Absolut Elyx,  
St. Germaine, pineapple and sage  
shrub, fresh lime, ginger beer

### KESSLER MARGARITA 13

Exotico, orange liqueur, fresh lime  
juice, simple syrup, orange juice

### TEQUILLA VERDITA 8

Grab one of our signature house shots  
to toast to the sailors heading out to  
sea. Served with a pineapple, cilantro,  
mint & jalapeño verdita



## APPETIZERS

KESSLER CALAMARI olives, peppers, capers, Moroccan harissa sauce 14

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

LUMB CRAB HUSH PUPPIES jalapeno aioli & charred lemon 14

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

HOUSE HONEY JALAPEÑO CORN BREAD 8 (add BBQ pulled pork \$4)

## SOUPS

TOMATO BISQUE & PIMENTO GRILLED CHEESE 15

SEAFOOD CHOWDER clams, shrimp, Applewood bacon, red bliss potatoes, grilled baguette 11

## SALADS

SPRING GREENS compressed watermelon, green goddess dressing, nuts, cherry tomatoes, smoked feta 14

TRADITIONAL CAESAR romaine hearts, garlicky croutons, shaved parmesan, anchovy dressing 9/12

BACON WEDGE blue cheese, cherry tomatoes, candied pecans, shaved red onion, jalapeño ranch 13

Enhancements CHICKEN BREAST 8 · SEARED SHRIMP 9 · STEAK 10 · SALMON 9

## NEAPOLITAN STYLE PIZZAS

CLASSIC pepperoni, mozzarella, fresh oregano, marinara 17

MARGHERITA fresh mozzarella, parmesan, sweet basil, EVOO 17

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

## ENTREES

SEAFOOD RAVIOLI lump crab, lobster claw, shrimp, baby spinach, low country cream sauce 34

CHICKEN & WAFFLES fried chicken thighs, pickled blueberries, spicy honey, powdered sugar 26

PAN ROASTED SALMON sweet potato, andouille sausage, baby bok choy, red onion jam 29

LUMB CRAB CAKES seasonal succotash, aioli, charred lemon 34

STEAK FRITES grilled 12 oz. Ribeye, shoestring potatoes, garlic confit, black pepper veal jus 39

CHEF'S SPECIAL please ask your server for tonight's dish of the moment Market

SWEET TEA FRIED CHICKEN SANDWICH house b&b pickles, jalapeño aioli, brioche bun 16

BRISKET & SHORTRIB RIVER BURGER aged cheddar, muenster or swiss w/LTO on a brioche bun 16 (add bacon +\$2)

## DESSERTS

FLOURLESS CHOCOLATE TORTE chocolate mousse, fresh berries 10

SEASONAL CRÈME BRULEE 10

RIVERSTREET SWEETS ICE CREAM ask your server for today's local 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 Light - 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

## DOMESTIC & IMPORT BOTTLE \$6

Stella Artois	Bud Light
Corona	Michelob Ultra
Corona Light	Coors Light
Miller Lite	Yuengling

# Wine List

## SPARKLING WINE & CHAMPAGNE

One Hope, Sparking Brut	8	38
Lunetta, (187 ml Split), Prosecco Brut		10
Lunetta, (187 ml Split), Prosecco Rose		10
Poema, Cava Brut	13	59
Veuve Clicquot, Champagne		140

## ROSE

Acrobat Rosé, Oregon	12	54
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## CHARDONNAY

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

## PINOT GRIGIO

Barone Fini, Valdadige, Italy	10	45
Four Graces, Willamette Valley	12	54
Erath, 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, 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
Luke - Columbia Valley	16	68
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	