



**STARTERS**

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**CRABCAKES**

Mixed Greens, Tomato Jam, Citronette 11

**INNER BANKS SHRIMP COCKTAIL**

Chilled Shrimp, House Cocktail Sauce, Served With Lemon Wedge 10

**FRIED GREEN TOMATOES**

With goat cheese mousse 9

**SOUP and SALADS**

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**FALL HARVEST SALAD**

Mixed Greens, Fresh Local pear, fig, pecans, Balsamic 8

**CLASSIC CAESAR**

Romaine, White Anchovy, Croutons, Shaved Parmesan, Caesar Dressing 9

**SOUP of the DAY**

Cup 5  
Bowl 7

**ENTREES**

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**ORGANIC PAN ROASTED CHICKEN**

Arborio Rice, Spinach and Sun Dried Tomatoes 19  
Sycamore Lane Chardonnay g/7 b/26

**SHRIMP AND GRITS**

Cherry Tomatoes, Spinach, Heritage Carolina Stoneground Grits  
Villa Riesling 2013 Spatlese g/8 b/29 22

**Fresh Catch of The DAY**

South Carolina Plantation Rice, fall Vegetables  
Helwig Viognier Sloughhouse g/9 b/32

MARKET

**BEEF FILET**

Cauliflower puree, fall vegetables  
\*add a crab cake 10 29

**J Lohr Los Osos Merlot 2014 g/10 b/32**

Add a crab cake 10, chicken 7, salmon 11

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