



SALADS

- KALE SALAD** 11
Quinoa, golden beets, red onion, pistachios, heirloom tomato, champagne vinaigrette
 - BIBB WEDGE** 11
Tomato, bacon, carrot, onion, blue cheese dressing, balsamic glaze dressing
 - CAPRESE** 12
Heirloom tomatoes, fresh mozzarella, pesto, pine nuts, arugula, balsamic glaze
 - CAESAR SALAD** 6/10
Romaine, house-made croutons, parmesan crisp, classic caesar dressing
- ADD A PROTEIN:
*SALMON 9 CHICKEN 6
OYSTER 8 SHRIMP 9

FLATBREADS

- CLASSIC MARGHERITA** 13
Fresh mozzarella, marinated tomatoes, basil
- TRUFFLE GOAT CHEESE** 13
Fried potato, roasted tomato, pesto, arugula, truffle oil
- DAILY SPECIAL FLATBREAD** 13
Chef's daily inspiration

CHEESE & CHARCUTERIE

CHOOSE 4 - 19 CHOOSE 6 - 22
Served with crostini, pickles, and nuts

CHARCUTERIE

- SPECK**
Smoked prosciutto, flavors of rosemary and cracked pepper (Italy)
- BLACK PEPPER SORGHUM SALAMI**
Summer sausage, slightly sweet and peppery (Georgia)
- HOT COPPA**
Spicy salami with flavors of star anise, nutmeg, and chiles (California)
- FINOCCHIONA**
Tuscan style coarse ground sausage – flavors of fennel and garlic (Utah)
- CALABRESE**
Italian style, mildly spicy with flavors of paprika and peppers (Utah)

CHEESE

- TOMA**
Dutch style, cow's milk, grassy creamy flavor (California)
- HUMBOLDT FOG**
Goat milk, tangy and flavorful, layer of vegetable ash gives
- GOAT LADY LINDALE**
Gouda style, creamy and buttery finish, cow's milk, slight sweetness (N.C.)
- SAINT AGUR**
Creamy rich bleu cheese, cow's milk, not overpowering (France)
- OSSAU IRATY**
Rich nutty and grassy flavors, granular and sweet, cow's milk (France)

SHAREABLES

- CRISPY BRUSSELS SPROUTS** 9
Chorizo, maple soy reduction
- TRUFFLE FRENCH FRIES** 7
Parmesan, fresh herbs, truffle oil
- FRIED OYSTERS** 14
flash fried gulf oysters, remoulade, cocktail
- ARANCINI RISOTTO BALLS WITH WILD MUSHROOM** 11
Arrabbiata sauce, shaved parmesan,
- PORK BELLY STEAM BUNS** 13
Hoisin, pickled veggies, fresh herbs
- *TUNA POKE TACOS** 16
Wonton shell, pickled veggies, avocado, sesame seeds
- MUSSELS** 13
Classic garlic wine sauce or mustard beer sauce with grilled bread
- *LAMB LOLLIPOPS** 16
Pan roasted domestic lamb with pistachio mint pesto
- DIP TRIO** 10
Roasted garlic hummus, pimento cheese, Tuscan bean dip served with pita chips
- CHARLESTON PICKLED SHRIMP COCKTAIL** 14
Old bay cocktail sauce, charred lemon

ENTREES

Served your choice of Truffle Fries, Mustard Slaw, Pasta Salad, Potato Salad, House-made Chips, or Side Salad.

- *REID'S STEAKBURGER** 15
(COOKED TO ORDER)
House ground filet, sirloin and ribeye, served with lettuce, tomato and onion on an artisan roll
Choose 1 Cheese, 2 Toppings
Cheese
Swiss, Cheddar, Pimento
Toppings
Avocado, Caramelized Onions, Bacon, Sautéed Mushrooms
- BLACK BEAN BURGER** 12
Avocado, arugula, chipotle mayo, roasted peppers, tobacco onions, on an artisan bun
- NASHVILLE HOT CHICKEN** 14
Southern fried chicken breast, hot oil, pickles, lettuce, tomato, and onion with comeback sauce on an artisan bun
- LOBSTER ROLL** 21
Griddled artisan bun, Maine lobster, garlic herb aioli, Bibb lettuce
- *PAN ROASTED SALMON** 24
Sweet corn risotto, charred asparagus, roasted pepper coulis
- GNOCCHI** 18
House made potato dumpling, tomato cream, crispy prosciutto, basil, parmesan
- *6OZ FILET MIGNON** 25
Corn hash, haricot vert and fried sage compound butter

1/2 BOTTLES
Join us on Mondays for 1/2 off bottles

STEAKBURGER NIGHT
Stop by on Tuesday nights for "Almost" half price steakers!

1/2 PRICE WINE
Join us Wednesdays for half price wines by the glass

\$3 DRAFT BEERS
Join us on Saturdays for \$3 draft beers

Items may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.