

## STARTERS

\***Oysters on the Half Shell** – Red wine mignonette, cocktail sauce, horseradish

**East Coast Selection** (Dozen) 28 / (Half Dozen) 16

**Calamari** – Lightly breaded, fire-roasted tomato-basil sauce 17

**Shrimp Cocktail** – Chilled Tiger shrimp served with lemon, cocktail sauce 16

**Crispy Extra Select Oysters** – Anson Mills grits, country ham, mustard remoulade 17

\***Wagyu Beef Carpaccio** – Arugula, lemon-horseradish dressing, Parmigiano Reggiano, capers, toasted baguette 14

**Grandma's Meatballs** – Marinara, Parmigiano Reggiano, basil 12

**Roasted Bone Marrow** – Oxtail marmelade, Gremolata, toasted baguette 16

**Southern "BLT"** – Roasted pork belly, fried green tomatoes, pimento cheese 12

## SOUPS & SALADS

**Chef's Daily Soup Selection** 9

**She Crab Soup** 9  
Crab, sherry, nutmeg

**Gourmet Greens** – Dried cranberries, toasted almonds, Clemson blue cheese, balsamic vinaigrette 9

**Kale** –  
Roasted butternut squash, shaved radish, toasted pumpkin seed dressing 9

**The Wedge** – Smoked bacon, cherry tomatoes, Clemson blue cheese dressing, crispy onion ring 10

**Roasted Beet "Tartare"** – Onion dusted potato chips, horseradish crème 9

**"Dirty" Fall Vegetables** –  
Truffle-honey vinaigrette 10

\* **Caesar** – Hearts of romaine, Parmigiano Reggiano, white anchovy, toasted bread crumbs 9

## FLATBREADS

**Mushroom** – Baby spinach, ricotta, poached soft farm egg, chili flakes 13

**Margherita** –  
Roma tomatoes, basil, mozzarella 10

**Duck Confit** – Butternut squash, ricotta, caramelized red onion, arugula 14

**House Made Fennel Sausage** – Calamari, roasted peppers, kale, oregano 14

Add sausage or pepperoni \$2 each / grilled chicken breast \$4

## SIDES

|                                  |                                   |   |
|----------------------------------|-----------------------------------|---|
| <b>Grilled Asparagus</b> Market  | <b>Hand Cut French Fries</b> 9    | <b>Macaroni &amp; Cheese</b> 9          |
| <b>Cheesy Whipped Potatoes</b> 9 | <b>Sea Island Pea Succotash</b> 9 | <b>Lobster Macaroni &amp; Cheese</b> 19 |
| <b>Jumbo Onion Rings</b> 9       | <b>Roasted Mushrooms</b> 9        | <b>Roasted Brussel Sprouts</b> 9        |

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## AMERICAN CLASSICS

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**The Company Crab Cakes** – Jumbo lump crab, house-made chow chow, red remoulade 28

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**Roasted Butternut Squash Ravioli** – Apples, brussels sprouts, celery root, pomegranate, Parmigiano Reggiano, sage brown butter 16

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**Pork n' Beans** – Grilled kurobuta pork chop, braised heirloom beans, pomegranate-pistachio relish 28

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**Roasted Springer Mountain Farms Half Chicken**– Mushroom - bacon succotash, pan sauce 27

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**Chicken n' Waffles** – Sweet tea brined chicken breast, buttermilk waffles, house-made chow chow, bourbon maple syrup 19

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**Shrimp & Grits** – Tasso gravy, bell pepper, green onion, Anson Mills cheddar grits 22

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**"Meat & Potatoes"** – Braised beef short ribs & crispy potato log, seasonal vegetables 39

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## FRESH CATCH

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**Northern Atlantic Salmon**– Cedar plank roasted, sea island pea succotash, salsa verde 29

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**Cape Cod Sea Scallops** – Celery root puree, candied grapes, pearl onions, toasted almonds 35

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**Carolina Grouper** – Carolina Gold "dirty rice", pecan-shallot cracklins 34

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**NC Rainbow Trout** – Butternut squash, apples, smoked bacon, celery pesto 26

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## STEAKS

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**Center-Cut Filet Mignon (7oz/11oz)** 39/49

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**Bone-In Filet (14oz)** 59

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**Prime New York Strip (12oz)** 49

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**Dry Aged Delmonico (12oz)** 44

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**Dry Aged Kansas City Strip (14oz)** 49

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**Prime Bone-In Ribeye (20oz)** 59

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## ENHANCEMENTS

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**Cold Water Lobster Tail** 19

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**Sea Scallops** 15

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**Shrimp Scampi** 14

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**The Company Crab Cake** 16

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**Oscar Style** 16

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**Black Truffle Butter** 8

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**Horseradish Crème** 3

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**J-1 Sauce** 3

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**Rick's Black & Bleu** 5

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**Béarnaise Sauce** 4

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## 3 COURSES FOR \$49

Choose one from each course

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### Soup/Salad Course

Gourmet Greens  
\*Classic Caesar  
She Crab Soup

### Entrée

Chicken & Waffles  
Sea Scallops  
Shrimp & Grits  
Kobe Beef Meatloaf

### Dessert

Chocolate & Peanut Butter Torte  
Vanilla Bean Crème Brûlée

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## 5-COURSE TASTING MENU \$95

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*You will be guided through a spontaneous, seasonal, dining experience by our culinary team.*

*Add Wine Pairing for \$35.  
Participation of entire table requested.*

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## DRAUGHT BEERS FOR \$6

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Thomas Creek “Trifecta” IPA  
Greenville, SC

Sierra Nevada Seasonal  
Asheville, NC

Highland Gaelic Ale  
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Stella Artois Lager  
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## WINE FEATURES

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**Twomey by Silver Oak Sauvignon Blanc, 2015,  
Napa-Sonoma County**

“Floral aromas with guava, citrus, and kumquat notes;  
refreshing acidity with a touch of oak”

51

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**Davis Bynum Chardonnay, 2013,  
Russian River Valley**

“Aromas of baked apple, pear, pineapple, lemon and  
white flowers; toasty brioche and baking spices on the  
palate with balanced acidity and rich creaminess”

42

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**King & Cannon Pinot Noir, 2016,  
Willamette Valley, Oregon**

45

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**Clos du Bois “Marlstone” Cabernet Sauvignon  
Blend, 2012, Alexander Valley**

“Complex aromas of blackberry, currants, mocha and  
roasted oak finished with lush and silky tannins”

52

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**Robert Sinskey “Point of View” Bordeaux Blend,  
2012, Carneros, California**

“Aromas and flavors of macerated strawberry, blackberry,  
blueberry and cherries; supple tannins with an incredibly  
long finish”

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