

Small Plates

Carolina Shrimp & Sausage Gumbo

okra, Carolina gold rice
15

gf Mussels Provencal

white wine, garlic, peas, tomatoes, pearl onions
18.5 Add local blackened shrimp – 16

Ahi Tuna Steak Tartare *

pineapple-pecan chutney, avocado, sweet soy,
arugula, wasabi pesto
18.5

Fire-roasted Oysters *

bacon, gorgonzola, tomatoes,
charred green onion-horseradish butter
18.5

gf Truffled Sea Scallops “Saint-Jacques”

forest mushroom cream, gruyere cheese,
rosemary
23.5

gf Warm Brie & Pear “Jezebel”

prosciutto, toasted pecans, spinach, cranberry
purée, orange-ginger vinaigrette
16

gf Candied Beets & Goat Cheese

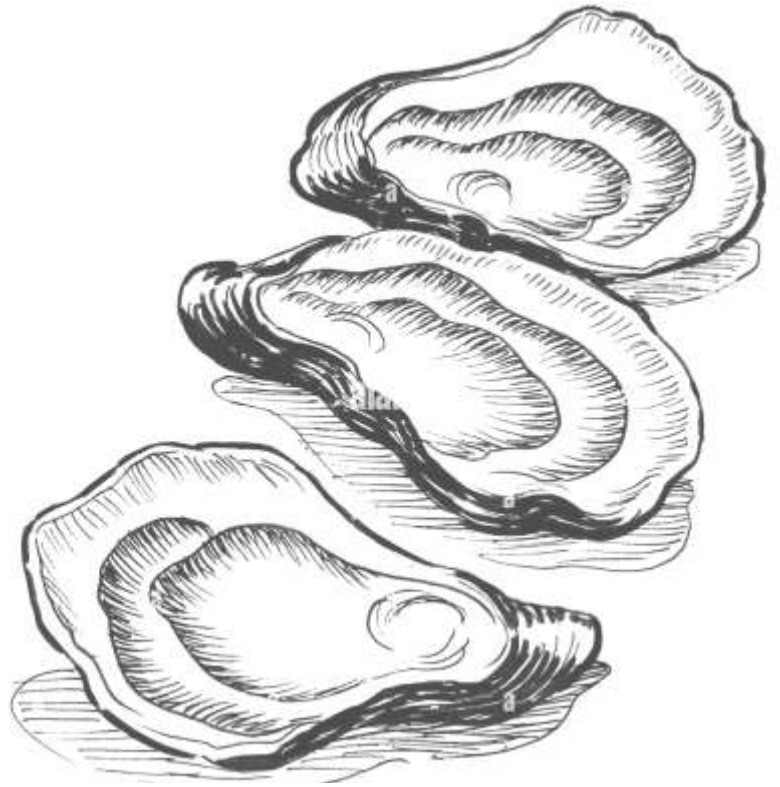
goat cheese, clementine slices, candied
walnuts, local honey
16

Escargot & Croissant

lemon-garlic cognac butter, pecorino romano
18.5



A hogshead is a wooden cask, historically used for shipping or storing materials such as rice, wheat, flour, beer, or our favorites – wine and whiskey!



Entrée Salads

Atlantic Salmon & Gorgonzola Salad *

crispy bacon, tomatoes, red onions, romaine,
meyer lemon vinaigrette
30

gf Caribbean Jerk Chicken Cobb Salad

bacon, hard-boiled egg, tomatoes,
cheddar, avocado, red onions, romaine,
green goddess dressing
27

Carolina Shrimp & Rosemary Caesar Salad

pecorino romano, tomatoes, romaine,
herbed crostini with olive tapenade
26

Honey-Poached Apples & Warm Goat Cheese Salad

canberries, toasted pecans, red onions,
arugula, spinach, orange-ginger vinaigrette
22.5 Add prosciutto-chicken – 15

Bacon & Egg Wedge Salad

iceberg lettuce, gorgonzola, tomatoes, red onions,
bleu goddess dressing, balsamic reduction
18 Add 8 oz. filet mignon – 32

gf Burrata & Roasted Heirloom Tomato “Caprese”

crispy prosciutto, basil-spinach pesto, arugula,
meyer lemon oil, balsamic reduction
20 Add grilled chicken – 12

Main Entrées

"All-American" Pimento-Cheese Burger *

8 oz. USDA prime beef, spinach, tomato, chipotle ketchup, flour-top bun, hand-cut frites

23 Add bacon – 3

Add crispy shoestring onions – 3

Add fried egg – 3

HogsHead Meatloaf

yukon gold mashed potatoes, warm garlic spinach, crispy shoestring onions, forest mushroom gravy

36

Crispy Chicken & Pecan Waffles

garlic broccolini, peach-pepper jelly, maple syrup, hot sauce

33

"Sticky-whiskey" BBQ Pork Rib Stack

crispy shoestring onions, coleslaw, Carolina peach BBQ

36

gf Truffled-Honey Salmon *

cauliflower & parmesan whips, brown buttered brussels sprouts, cranberry purée

36

gf Sesame Ahi Tuna Steak *

garlic broccolini, red coconut-curry sauce, toasted pecans, grilled pineapple, meyer lemon oil

38

Truffled Forest Mushrooms & Pappardelle Pasta

sweet peas, tomatoes, spinach, pecorino romano, forest mushroom cream

34 Add sea scallops – 24

Add prosciutto-chicken – 15

Gorgonzola-crust 8oz. Filet Mignon *

brown buttered brussels sprouts, crispy red bliss potatoes, cranberry purée, demi glace

52 Add lobster tail in garlic butter – 28

gf Forever-Braised Beef Short Ribs

cauliflower & parmesan whips, caramelized heirloom carrots, truffled forest mushroom jus

48



Table Sides

Fried Green Tomatoes

house-made pimento cheese, peach-pepper jelly, arugula

16.5

Warm Gorgonzola Potato Chips

sea salt & bacon

15

Brown Buttered Brussels Sprouts

cranberries, gorgonzola

15

Pimento Mac-n-Cheese

bacon, scallions

16.5 Add lobster tail in garlic butter – 28

gf Truffled Pecorino Romano Frites

rosemary

15

Add-ons

Add to any of our entrées, sides or salads:

gf Add sea scallops – 24

gf Add local blackened shrimp – 16

gf Add prosciutto-chicken – 15

gf Add lobster tail in garlic butter – 28

gf Add 8 oz. filet mignon - 32

Substitutions are considered side orders and will be priced accordingly.

Split plate fee - \$9 | Corkage fee - \$25 per 750mL

Parties of five or more will be assigned a 20% gratuity.

gf denotes gluten-free



**Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Wine List

Sparkling

- Blanc de Blancs (cava)** 9.5 | 34
Spain, NV
baked apple, vanilla
- Chandon (brut rosé)** 16 | 60
California, NV
strawberry, watermelon

Chardonnay

- Backstory** 9.5 | 34
California, 2020
fresh apple, peach, pear
- Buxy Bourgogne “unoaked”** 14 | 52
Côte Chalonnaise, France, 2018
honeysuckle, citrus, summer apples
- Ferrari-Carano** 15 | 56
Sonoma County, CA, 2021
citrus, graham cracker, buttercream

Interesting Whites

- Scarpetta (pinot grigio)** 9.5 | 34
Friuli, Italy, 2021
white flowers, honey, pear, peach
- Ferrari-Carano “Fume Blanc”** 14 | 52
(sauvignon blanc)
Sonoma County, CA, 2022
yellow peach, apricot, lemon cream

Pinot Noir

- Lyrice by Etude** 12.5 | 46
Santa Barbara Co., CA, 2019
red fruits, baking spice, delicate oak
- Benton-Lane Estate Grown** 15 | 56
Willamette Valley, OR, 2021
ripe cherry, dried blueberries, plum

Cabernet Sauvignon

- Backstory** 9.5 | 34
California, 2020
raspberry, blackcurrant, vanilla
- Greenwing by Duckhorn** 15 | 56
Columbia Valley, WA, 2020
black plum, bing cherry
- Krutz Family Cellars “Magnolia”** 20 | 76
Sonoma County, CA, 2020
black cherry, plum, subtle oak



Ask your server about our
“Rosé of the Day” and other
featured libations!

