



SMALL PLATES

Roasted Oysters

gorgonzola, tomato, charred green onion-horseradish butter – 15

Warm Brie & Pear “Jezebel”

prosciutto, toasted pecans, spinach, cranberry puree, orange-ginger vinaigrette – 14.5

Truffled Forest Mushroom & Cranberry Flatbread

caramelized onions, roasted garlic, parmesan, mozzarella,
white truffle aioli, balsamic reduction, arugula – 18 add prosciutto – 4

Ahi Tuna Steak Tartare

pineapple-pecan chutney, avocado, sweet soy, arugula, wasabi pesto – 16

Roasted Beet Salad

clementine slices, spiced candied walnuts, goat cheese, local honey – 14.5

Bourbon-bacon Sea Scallops

caramelized honey-poached apples, spinach – 18

Beef Burgundy Stew

forest mushrooms, pearl onions, bacon – 11

Carolina Shrimp & Smoked Gouda Grits

bacon & andouille sausage gravy – 16

ENTRÉE SALADS

Atlantic Salmon & Gorgonzola Salad

crispy bacon, tomatoes, red onions, green leaf lettuce, Meyer lemon vinaigrette – 21

Honey-poached Apples & Warm Goat Cheese Salad

cranberries, toasted pecans, red onions, spinach, orange-ginger vinaigrette – 17.5

Caribbean Jerk Chicken Cobb Salad

bacon, hard-boiled egg, tomatoes, cheddar, avocado, red onions,
romaine, green goddess dressing – 20

Carolina Shrimp & Rosemary Caesar Salad

pecorino romano, tomatoes, olive tapenade, romaine, herbed crostini – 19.5

Prosciutto Chicken & Heirloom Tomato “Caprese”

mozzarella, avocado, basil-spinach pesto, arugula, balsamic – 23.5



MAIN ENTRÉES

“All-American” Prime Burger

8 oz. USDA prime beef, pimento cheese, spinach, tomato,
chipotle ketchup, flour-top bun, hand-cut fries – 18.5
add bacon – 1.5 add egg – 1.5 add crispy shoestring onions – 1.5

“Sticky-whiskey” BBQ Pork Rib Stack

crispy shoestring onions, coleslaw, Carolina peach BBQ – 28

Truffled Honey Salmon

cauliflower & parmesan whips, brown buttered brussels sprouts, cranberry puree – 28

HogsHead Meatloaf

country mashed potatoes, warm garlic spinach, crispy shoestring onions, forest mushroom gravy – 28

Crispy Chicken & Waffles

southern pork-n-greens, peach-pepper jelly, maple syrup, hot sauce – 26

Forest Mushrooms & Tagliatelle Pasta

sweet peas, tomatoes, spinach, pecorino romano, porcini-black peppercorn cream – 24
add scallops – 15 add chicken – 7

Caribbean Jerk Pork Tenderloin

southern greens, pimento mac-n-cheese, peach-pepper jelly – 30

Gorgonzola-crusted Filet Mignon

brown buttered brussels sprouts, crispy red bliss potatoes, tomato-red onion jam – 38
add shrimp – 10

TABLE SIDES – \$10 each

Brown Buttered Brussels Sprouts with Cranberries & Gorgonzola

Fried Green Tomatoes and Warm Pimento Cheese

Truffled Fries with Parmesan, Thyme, White Truffle Aoli

