

# breakwater

RESTAURANT & BAR

## FOR THE TABLE

### PIMENTO CHEESE PLATE :: 9

sesame crackers | in-house pickled okra

### BEEF CARPACCIO\* :: 12

seared tenderloin | caper | arugula salad | sweet onion  
confit | parmesan | sea salt | evoo

### TUNA TARTARE\* :: 14 (based on availability)

volcano sauce | lime | green onion | pistachio wasabi  
spread | pickled cucumber and ginger salad | wonton crisp

### SOUTHERN FRIED SHRIMP :: 12

traditional cocktail sauce

### BUTTER BEAN HUMMUS :: 9

grilled pita | castelvetrano olive & feta mix

## STARTERS

### SOUP DU JOUR :: 8

chefs daily creation

### BUTTER LETTUCE :: 8

butter lettuce | grape tomatoes | bacon lardons | clemson  
blue cheese | buttermilk dressing

### FALL GREEN SALAD :: 8

local field greens | sea salt pecans | currants | tennessee  
nickajack cheese | apple cider vinaigrette

## SMALL PLATES SMALL PLATE | ENTRÉE

### SORGHUM GINGER GLAZED PORK BELLY :: 16 | 24

cider braised | spiced pumpkin, mushrooms & apple  
melange | local collards | cider jus

### FRIED CHICKEN (REGULAR OR NASHVILLE HOT) :: 15 | 23

aligot potatoes | bacon brussels leaves | traditional white  
gravy

### RICOTTA GNUDI :: 12 | 19

wild mushrooms | smoked gouda | spinach

### SHRIMP FRIED RICE :: 14 | 22

spicy orange glazed local shrimp | carrots | green beans &  
scallions | turmeric wild rice

### PETITE TENDER\* :: 19 | 26

provençal rubbed teres major | sweet potato hash of  
brussels leaves & gigante beans | smoked pinot sauce

### LAMB CHOPS\* :: 17 | 31

sour cream & chive cauliflower purée | roasted beets | mint  
gelée | natural jus

### BRAISED SHORT RIB :: 16 | 26

byrd mill old fashioned grits | braising jus | pea tendrils

### SCALLOPS & RISOTTO :: 17 | 32

pumpkin sage risotto | red beet coulis | brown butter |  
crispy beet strings

## MAINS

### BLACKENED MAHI :: 24

aligot potatoes | wilted spinach | deconstructed crab  
beurre créole

### SHORT RIB STROGANOFF :: 26

wild mushrooms | arugula | fresh tagliatelle | goat cheese |  
mushroom jus

### GRILLED FILET MIGNON\* :: 38

8 oz | sour cream & chives cauliflower puree | green beans |  
sweet onions | sautéed mushrooms | truffle sauce

### SCOTTISH SALMON\* :: 28

pan seared | melange of gigante beans, brussels leaves,  
butternut squash, cherry tomatoes & spinach | sauce vierge

### LAMB MEATLOAF :: 20

aligot potatoes | green beans | crispy onion strings | bacon  
tomato sauce

### NEW YORK STRIP\* :: 38

12 oz Linz Heritage Angus | handcut truffle steak fries |  
french green beans | herb butter

### PIMENTO CHEESE BURGER\* :: 14

wagyu beef | pepper bacon | hand-cut fries

### WAGYU BEEF SLIDERS\* :: 9

cheddar | pickles | yellow mustard | hand-cut fries

## SIDES 6.00

sautéed spinach

steak fries

hand-cut fries

aligot potatoes

french green beans

cauliflower puree

collards

old fashion grits

pumpkin sage risotto

**EXECUTIVE CHEFS:** Elizabeth Shaw & Gary Lang :: **SOUS CHEF:** Megan Horne :: **GENERAL MANAGER:** Donna Lang

\*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH  
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.