

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

SPICY CALAMARI :: 9

crispy calamari | southern hot sauce | smoked tomato
ranch

STARTERS

SOUP DU JOUR :: 8

chefs daily creation

BUTTER LETTUCE :: 8

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

CAPRESE SALAD :: 8

local spring mix | house-pulled mozzarella |
champagne vinaigrette | heirloom tomatoes | basil |
balsamic drizzle

SMALL PLATES SMALL PLATE | ENTRÉE

COFFEE BBQ GLAZED PORK BELLY :: 16 | 24

squash & zucchini | field peas | corn | grape tomatoes |
watermelon relish & broth

FRIED CHICKEN (REGULAR OR NASHVILLE

HOT) :: 15 | 23

aligot potatoes | squash & zucchini | 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 STEAK* :: 19 | 26

bacon mac & cheese | haricots verts | spicy
chimmichurri

MOROCCAN LAMB CHOPS* :: 17 | 31

olive mint and feta couscous | ras el hanout spiced
yogurt

SHORT RIB SUMMER VEGETABLE PASTA :: 16 |

26

fresh tagliatelle | summer succotash | tomato |
arugula | haricots verts | pistou

SCALLOPS & RISOTTO :: 17 | 32

charred corn & chive risotto | tabasco buerre blanc

MAINS

BLACKENED MAHI :: 25

aligot potatoes | wilted spinach | deconstructed crab
beurre créole

BRAISED SHORT RIB :: 26

collards | byrd mill old fashion grits | tomato jus

GRILLED FILET MIGNON* :: 38

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

SCOTTISH SALMON* :: 28

caramelized fennel | spinach & grape tomatoes |
artichokes | marinated chick peas | charred lemon |
basil vin blanc

LAMB MEATLOAF :: 20

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

NEW YORK STRIP* :: 43

12 oz Linz Heritage Angus | handcut truffle steak fries
| squash & zucchini ribbons | 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

haricots verts

cauliflower puree

collards

byrd mill old fashion grits

charred corn & chive risotto

EXECUTIVE CHEFS: Elizabeth Shaw & Gary Lang :: **CHEF DE CUISINE:** Megan Horne :: **GM:** Donna Lang

revised 9/01/17

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