

breakwater

RESTAURANT & BAR

FOR THE TABLE

PIMENTO CHEESE PLATE :: 9

sesame crackers | in-house pickled okra

STEAK POKE* :: 13

roasted red pepper, cucumber and harissa marinade | arugula | toast points

TUNA CRUDO* :: 14 (based on availability)

lime | volcano sauce | soy | cucumber salad | micro wasabi | wonton

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

SMALL PLATES SMALL PLATE | ENTRÉE

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

aligot potatoes | haricots verts | traditional white gravy

CAVATELLI :: 12 | 19

portabellas | parmesan cheese | arugula | truffle oil

SHRIMP FRIED RICE :: 14 | 22

sweet curry glazed local shrimp | carrots | haricots verts & scallions | coconut wild rice

PETITE TENDER STEAK* :: 19 | 26

sweet potato hash | beets | butternut squash | okra kimchi

GRILLED LAMB CHOPS* :: 17 | 31

black lentils | butternut squash | crisp kale | goat cheese | mint pesto

SHRIMP PASTA :: 16 | 26

fresh tagliatelle | swiss chard | tomato | pumpkin | haricots verts | pine nuts | autumn pistou

SCALLOPS & RISOTTO :: 17 | 32

winter squash risotto | sage brown butter

STARTERS

SOUP DU JOUR :: 8

chefs daily creation

CHARRED ROMAINE :: 8

charred romaine lettuce | grape tomatoes | bacon lardons | clemson blue cheese | buttermilk dressing

FALL SALAD :: 8

kale & arugula | candied pecans | shaved parmesan | pickled beets | garlic brown butter vinaigrette

MAINS

BLACKENED MAHI :: 25

aligot potatoes | wilted spinach | deconstructed crab
beurre créole

BOURBON GLAZED BONE-IN PORK CHOP :: 28

12oz dry aged | red pepper grit cake | southern collards | pecan jus

ROASTED PORTOBELLO :: 20

blood orange tapenade | black lentils | crisp kale | acorn squash puree | haricots verts | blood orange olive oil

GRILLED FILET MIGNON* :: 38

8 oz | acorn squash puree | haricots verts | truffle sauce

SCOTTISH SALMON* :: 28

caramelized fennel | tomatoes | spinach | winter squash | tarragon vin blanc

LAMB MEATLOAF :: 20

aligot potatoes | haricots verts | crispy onion strings | bacon tomato sauce

NEW YORK STRIP* :: 43

12 oz Linz Heritage Angus | butternut ribbons | haricots verts | 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
sweet potato hash
hand-cut fries

aligot potatoes
haricots verts
acorn squash puree

collards
red pepper grit cake
winter squash risotto

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

revised 2/14/18

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