



Lunch

Beginnings

“She Crab” Bisque

Blue Crab Salad, Fresh Chives \$8

Fried Green Tomatoes

Pistachio Crusted Chevre, Crispy Chorizo \$6

Salads

Caesar Salad

Plum Tomato, Pickled Local Shrimp, Parmesan \$9

Fried Chicken Salad

Cucumber, Peppers, Tomato, Red Onion,
Citrus Vinaigrette \$8

Roasted Beet Salad

Local Feta, Bacon, Curried Walnuts,
Candied Lemon, Champagne Vanilla Vinaigrette \$9

Jasmine Favorites

Served with Choice of Side

Pecan Chicken Salad Sandwich

Granny Smith Apple, Lettuce, Tomato, Onion \$15

Lunch on the Porch

Crab Cake Slider, Fried Chicken Salad,
She Crab Soup \$19

Smoked Beef Brisket

Caramelized Onion, Blue Cheese Cream, Au Jus \$14

Jasmine Burger

Seasoned Beef & Pork, Pimento Cheese,
Grilled Onion \$15

Slow Braised Pork Sandwich

Southern Slaw, House Made Brioche \$14

Shrimp and Grits

Anson Mills Grits, Country Sausage Gravy \$17

Breakfast

Monday – Saturday 6:30am-11:00am

Sunday 6:30am – 10:15am

Lunch

Monday – Saturday 11:30am-2:00pm

Dinner

Sunday – Thursday 5:30pm-9:00pm

Friday – Saturday 5:30pm-10:00pm

Sunday Brunch 11:30am-2:00pm

For Brunch & Dinner Reservations, Call (843) 768-6253

Cured, Smoked, and Pressed - \$15

Served with Choice of Side and Beverage

Classic Panini

Prosciutto, Sopressata, Arugula,
Sun Dried Tomato Pesto, Mozzarella

Reuben

House Pastrami, Sauerkraut, Thousand Island

Smoked Turkey

Avocado, Bacon, Muenster, Caper

Muffuletta

Olive Salad, Mortadella, Salami,
Smoked Provolone

Grilled Cheese

Serrano Ham, Arugula, Aged Cheddar,
Smoked Tomato Spread

Vegetable Wrap

Balsamic, Spinach, Provolone

Side Items - \$4

Potato Salad

Pasta Salad

French Fries

Fresh Fruit

Ryley McGillis
Chef de Cuisine



Dinner

Soups & Salads

“She Crab” Bisque

Blue Crab Dumpling, Sherry \$10

Chef’s Seasonal Salad

A Collection of Produce from Our Local Farmers \$14

Roasted Beet Salad

Local Feta, Bacon, Curried Walnuts, Preserved Fruit, Vanilla \$14

Romaine Salad

House Smoked Blue Cheese, Citrus, Country Ham, Yuzu Vinaigrette \$14

Winter Arugula Salad

Radish, Apple, Local Chevre, Roasted Chestnut Vinaigrette \$14

Appetizers

Fried Green Tomatoes

Crispy Chorizo, Pistachio Crusted Chevre, Roasted Shallots \$10

Crispy Georgia Rock Shrimp

Benne Seed Glaze, Cilantro, Chili \$17

Trio of Rillettes

Pork, Rabbit, Duck, Mustards & Grilled Bread \$16

Farmhouse Cheese Plate

Cow’s Milk, Goat’s Milk & Sheep’s Milk \$18

Oysters on the Half Shell

Chef’s Selection, 6 for \$15 / 12 for \$30

Southern Spring Roll

Braised Pork and Rabbit, Napa Slaw, Charred Pineapple Salad, Local Honey BBQ \$15

Butter Poached Mussels

Coconut Curry Broth, Sweet Onion, Roasted Tomatoes, Tarragon \$16

Ryley McGillis
Chef de Cuisine

From the Farm and Garden

Crab Cake & Beef Brisket

Mashed Sweet Potatoes, Sautéed Vegetables, Reduction Sauce \$36

Half Springer Mountain Chicken

Roasted Breast, Braised Thigh, Carolina Gold Rice & Herb Stuffing \$30

Filet Mignon

Horseradish Mashed Potato, Mushroom Salad, Montpelier Butter \$40

Bone In Pork Loin

Bourbon Brussels Sprouts, Smashed Potatoes, Country Ham Stuffing \$30

Pan Fried Palmetto Quail

Crispy Fingerlings, House Made Sausage, Garlic Spinach \$33

Sweet Potato Ravioli

Seasonal Vegetables, Olive Oil, Black Truffle \$23

From the Atlantic

Shrimp & Grits

Georgia Rock Shrimp, Organic Grits, Bell Peppers, Sausage Gravy \$25

Crispy Sea Bass

Local Beet Gnocchi, Baby Greens, Lemon & Garlic Vinaigrette \$34

Roasted Mahi Mahi

Fingerling Potatoes, Broccoli, Fennel and Cauliflower Puree \$32

Pan Seared Salmon

Mushroom Pilau, Local Mussels, Chorizo Broth \$30

Chef’s Tasting Menu

Chicken Noodle Soup

Spring Onion Consommé, Vegetable Brunoise, Braised Chicken Tortelloni

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Veal Trio

Grilled Loin, Braised Cheek & Fried Sweetbread
Pommes Maxim, Madiera, Bordelaise

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Sweet Potato Pie

Candied Pecan Crust, Double Cream, Orange Tuile

Menu \$55
Wine Pairings \$85