



## **Beginnings**

She Crab Bisque □ <i>Fresh Garden Chives</i>	9
Charleston Oyster Stew □ <i>Toasted Benne Seeds, Plump Oyster</i>	8
Fried Green Tomatoes □ <i>Country Ham, Chevre, Red Onion Marmalade</i>	10
Grilled Yellowfin Tuna □ <i>Summer Beet and Asparagus Salad, Preserved Citrus</i>	16

## **Salads**

Caesar Salad □ <i>Plum Tomato, Grilled Local Shrimp</i>	15
Fried Chicken Salad □ <i>Heart of Palm, Tomato, Cheddar, Citrus Vinaigrette</i>	15
Summer Tomato Salad □ <i>Goats Milk Feta, Grilled Peaches, Frisse, Peach Cider Vinaigrette</i>	14
Spinach Salad □ <i>Roasted Tomato, Candied Walnuts, Gorgonzola, Sherry Vinaigrette</i>	13

## **Entrees**

Shrimp & Grits □ <i>Tasso Gravy, Organic “Anson Mills” Grits</i>	17
Seared Salmon □ <i>Seafood Purloo, Horseradish Butter</i>	22
She-Crab Pasta □ <i>Handmade Tagliatelle, Shrimp, Sweet Corn, Smoked Tomato Cream</i>	18

### **Lunch on the Porch**

*This is the perfect lunch for those that want a bit of everything.  
Enjoy the Jasmine Porch Experience!*

She Crab Bisque, Fried Chicken Salad, Crab Cake Slider & Fries  
21

## **Sandwiches**

<i>~Accompanied with French Fries &amp; House Pickled Vegetables</i>	
Fried Green Tomato BLT □ <i>Wheat, Bacon, Rocket Lettuce, Blue Crab Aioli</i>	14
Seared “Rare” Tuna Wrap □ <i>Benne Seed Slaw, Wasabi Aioli</i>	19
Croque Monsieur □ <i>Ham, Gruyere, Béchamel, Apricot-Dijon Mustard</i>	16
Jasmine Porch Burger □ <i>Aged Cheddar, Truffled Onions, Tomato Jam, “Secret Sauce”</i>	16
Crab Cake Sliders □ <i>Plum Tomato, Rocket Lettuce, Avocado Crème Fraiche</i>	19
MiBek Farm’s Meatloaf Slider □ <i>Green Tomato Confit, Smoked Bacon, Cheddar</i>	14
Slider Duo □ <i>One Crab Slider &amp; One MiBek Meatloaf Slider</i>	17
Grilled Vegetable Wrap □ <i>Seasonal Vegetables, Provolone, Herb Aioli</i>	15

*\* Please alert our service team of any allergy or special dietary needs you may have \**

**Executive Sous Chef  
Ben Randow**

**Sous Chef  
Ryley McGillis**