

DINNER

FOR SHARING

Flambéed Brie

served with roasted peaches, pear jam & grilled baguettes- 16

Shrimp Provencal

jumbo shrimp cooked in garlic, capers, lemon and white wine
served with grilled baguettes - 11

Wild Mushroom & Smoked Gouda Arancini

served with tomato sauce and parmesan cheese- 7

Southern Eggrolls

slow smoked chicken, Memaw's collard greens and oven cured tomatoes
served with peach chutney and asian mustard - 9

Eggplant Terrine

eggplant, olive tapenade, goat cheese, roasted red bell peppers,
parsley sauce and grilled baguettes - 9

Hokey Poke*

fresh tuna mixed with cucumber & spicy ponzu,
herb salad, wonton crisps - 13

SALADS

Grilled Peach & Bibb Salad - gf

bibb lettuce, grilled peaches, toasted almonds, goat cheese
champagne vinaigrette- 9

Grilled Romaine - gf

served with a pickled garlic vinaigrette, shaved parmesan, roasted corn, tomatoes and blue crab - 12

Caesar Salad

crisp Romaine with freshly shaved parmesan cheese, croutons, sliced tomatoes, and hardboiled egg
tossed in a garlicky Caesar dressing - 9

Baby Beet and Arugula

raspberry pickled beets, pistachio crusted goat cheese, golden raisins and baby arugula
tossed in a white vinaigrette - 8

Add Protein

grilled chicken - 5

grilled salmon - 7

sautéed shrimp - 6

SOUPS

French Onion

sweet caramelized Vidalia onions deglazed with brandy and braised in a rich veal broth
topped with a sourdough crouton and gruyere then baked until golden brown - 7

Charleston Style Crab Soup

garnished with cream sherry and chives- 11

MEET THE CHEF

Chef Steve Jordan's appetite for culinary success is in his roots. Growing up with grandparents ingrained in the farming industry, he quickly established an appreciation for fresh cuisine. Inspired by his grandparents, Chef Steve pursued his passion for food at Johnson & Wales University in Charleston, SC where he incorporated his southern heritage and French techniques to hone his own unique style. His background is what influences his palate today. A purveyor of fresh, local ingredients, Chef Steve's menu cultivates pure ingredients that are indigenous to his home state. From house-made bread, pasta and stocks to the all-natural pork raised at Heritage Farm in Goldsboro, produce delivered from The Farm at Dover daily and seafood from the shores of the east coast, Chef Steve's cuisine personifies southern hospitality. Enjoy!

CHEF FAVORITES

Poulet du Sud

“fried chicken”

smoky mac & cheese, Memaw’s collard greens
and Tasso gravy – 16

Peach Tea Brined Pork Chop*

heritage farms pork brined for 24 hours
served with an apple-currant chutney,
black truffle demi-glace, sweet potato gratin
and haricot vert – 18

Grilled Tuna - gf

served with shiitake mushroom & pea risotto
topped with a smoked tomato jam - 27

Crab & Lobster Cakes

with a lemon aioli and grilled asparagus – 28

Shrimp & Lobster Linguini

served in a sun-dried tomato & pesto cream - 28

Charleston Style Shrimp & Grits - gf

Carolina shrimp tossed in Tasso ham cream sauce
served on white cheddar cheese grits – 17

Chicken Fricassee

sautéed chicken breast topped with shiitake mushrooms, spring peas & a tarragon cream - 17

FROM THE GRILL

6oz Barrel Cut Filet* - gf

with chimichurri butter – 27
served with one side

French Quarter Salmon

Creole spiced salmon topped with shrimp & crab Etouffee – 23
served with one side

Steak & Frites*- gf

12oz grilled ribeye topped with chimichurri butter and shallot demi-glace
served with crispy pomme frites– 28

Bistro Burger*

9oz fresh ground tenderloin and ribeye
served on a toasted brioche bun with lettuce, tomato,
caramelized onions, bacon, gruyere and bistro sauce – 14
served with one side

SIDES FOR THE TABLE – 6

spring thyme brussel sprouts - v
sweet potato gratin – v
skillet corn - v
grilled asparagus – v
Memaw’s collard greens
pomme frites – v
smoky mac and cheese – v
Boursin mashed potatoes – v
southern heirloom tomato salad - v
sautéed haricot vert – v
white cheddar cheese grits – v



** Please inform your server of any allergies. Not all ingredients are always listed on the menu.

*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.