

ONCE UPON A DINNER...

In the beginning...

FIERY SWEET THAI SHRIMP

BREADED SHRIMP, SWEET THAI GARLIC CHILI & GINGER SAUCE, LEMON JUICE, MAYONNAISE, CILANTRO. 12

FRIED CALAMARI

FRIED GOLDEN & SERVED WITH SWEET CHILI SAUCE. 12

FRIED GREEN TOMATOES

GREEN TOMATOES FRIED IN BEER BATTER, SERVED WITH OUR SIGNATURE SPICY REMOULADE. 7

CAMBODIAN EGGROLLS

FOUR DELICATE CHICKEN EGGROLLS, SERVED WITH LETTUCE, MINT, PEANUTS AND DIPPING SAUCE. 12

TUNA TARTARE

AHI TUNA, SCALLION, SHALLOTS, TOASTED SESAME, SRIRACHA, RICE VINEGAR, FRIED WONTON, WASABI MAYONNAISE. 15

ESCARGOTS

½ DOZEN FRENCH ESCARGOTS SERVED WITH GARLIC BUTTER AND BREAD. 14

EDAMAME

STEAMED SOY BEANS IN PODS, SEA SALT. 7

CAROLINA CRAB CAKES

TWO CRAB CAKES GRILLED TO PERFECTION, GARNISHED WITH TOMATO SALSA AND DRIZZLED WITH SPICY REMOULADE. 16

CHIPS & DIP

POTATO CHIPS, HOMEMADE RANCH DRESSING. 6

JIM'S ATOMIC QUESADILLA

TENDER GRILLED CHICKEN WITH MONTEREY JACK CHEESE, SAUTEED ONIONS & BELL PEPPERS & SERVED WITH PICO DE GALLO & SOUR CREAM. 12 SUB SHRIMP FOR \$4

...And Then...

SOUP OF THE DAY

A DAILY SPECIAL CREATED FROM FRESH FARM INGREDIENTS FEATURING THE BEST OUR KITCHEN HAS TO OFFER. PRICED DAILY

FRENCH ONION SOUP

SERVED VERY HOT. CUP 6, BOWL 10

SHE-CRAB SOUP

OUR OWN VERSION OF A CHARLESTON CLASSIC, FINISHED WITH SHERRY. CUP 9, BOWL 15

CAESAR SALAD

GARDEN-FRESH ROMAINE LEAVES TOSSED WITH OUR SIGNATURE CAESAR DRESSING & CROUTONS & FRESH PARMESAN. 5.50

GARDEN SALAD

FRESH MIX OF LEAFY GARDEN GREENS TOPPED WITH SEASONAL PRODUCE & A HOMEMADE DRESSING OF YOUR CHOICE. 4.50

ICEBERG WEDGE

SERVED WITH YOUR CHOICE OF RANCH OR BLUE CHEESE DRESSING... 7.49

YOUR CHOICE OF OUR HOMEMADE DRESSINGS:

ROASTED GARLIC BALSAMIC, WHITE BALSAMIC, RASPBERRY VINAIGRETTE, BLUE CHEESE, RANCH, 1000 ISLAND, HONEY MUSTARD.
EXTRA DRESSING: .50

...FROM THE BUTCHER'S STALL...

WE SERVE THE HIGHEST GRADE OF A5 WAGYU TENDERLOIN IN THE WORLD FROM HYOGO KEN, JAPAN, PERFECTLY SEARED AND SERVED WITH OUR HOMEMADE STEAK SAUCE.

THE RESULT IS A RICH, LUSCIOUS CUT OF BEEF THAT PRACTICALLY DISSOLVES ONCE IT HITS YOUR TONGUE.

18 OZ. CERTIFIED ANGUS BEEF, "CHOICE" BONE-IN DRY-AGED RIBEYE*. 59

36 OZ. CERTIFIED ANGUS BEEF "PRIME" BONE-IN RIBEYE*. 96

14 OZ. CERTIFIED ANGUS BEEF "PRIME" NY STRIP*. 39

6 OZ. "A3" AMERICAN WAGYU TENDERLOIN*. 49

9 OZ. "A3" AMERICAN WAGYU TENDERLOIN*. 69

"A5" JAPANESE WAGYU TENDERLOIN* - \$25 PER OZ., 2 OZ. MINIMUM**

(** MEDIUM-RARE MAXIMUM COOKING TEMP)

ADD-ONS

COMPOUND BUTTER. 3

AU POIVRE SAUCE. 3

RED WINE REDUCTION SAUCE. 3

SAUTÉED MUSHROOMS. 6

ROQUEFORT BLUE CHEESE SAUCE. 4

SAUTÉED ONIONS. 5

SIDES

HOMEMADE, HAND CUT FRENCH FRIES. 6

ROASTED POTATOES. 6

FRESH SEASONAL VEGETABLES. 6

ASPARAGUS. 6

COOKING TEMPERATURE GUIDE:

RARE: COOL RED CENTER - **MEDIUM RARE:** WARM RED CENTER - **MEDIUM:** WARM PINK CENTER

MEDIUM WELL: SLIGHTLY PINK CENTER - **WELL DONE:** LITTLE OR NO PINK

WE STAND BEHIND OUR SERVICE. A MINIMUM OF 15% GRATUITY IS CUSTOMARY & APPROPRIATE. 20% GRATUITY FOR PARTIES OF 5 OR MORE.

NO SUBSTITUTIONS - \$5 SPLIT PLATE CHARGE - \$3 OUTSIDE CAKE PLATE - \$30 CORKAGE FEE.

...The Plot Thickens...

RIBEYE *

A MOUTH-WATERINGLY TENDER CUT OF RIBEYE FIRE-GRILLED TO PERFECTION, TOPPED WITH AN HERB COMPOUND BUTTER, SERVED WITH ROASTED POTATOES & FRESH VEGETABLES. 26

ROASTED PORK BELLY

A NEW TWIST ON A SOUTHERN FAVORITE... NORTH CAROLINA HERITAGE PORK BELLY SERVED WITH KALE SALAD, CHIMICHURRI SAUCE & ROASTED POTATOES. 20

THE CHEF'S BREAST

MADE YOU LOOK!... PLUMP DOUBLE CHICKEN BREAST GLAZED WITH HONEY AND SPICES, SERVED WITH GRILLED PINEAPPLE & CREAMY GRITS. 19

CAMBODIAN BEEF *

SLICED TENDER BEEF SAUTÉED WITH ONION, BELL PEPPER AND OUR HOMEMADE CURRY MIX (LEMONGRASS, KEFIR LIME LEAF, AND OTHER HERBS), SERVED WITH JASMINE RICE. 19

STEAK FRITES *

BUTCHER'S FAVORITE CUT. TENDER HANGER STEAK, CHAR-GRILLED AND SERVED WITH FRENCH FRIES, TOPPED WITH RED WINE REDUCTION SAUCE OR OUR HOMEMADE TOMATILLO CHIMICHURRI SAUCE. 23

BEEF BOURGUIGNON

BONELESS SHORT RIB ROAST SLOW-BRAISED WITH FRESH HERBS & RED WINE, SERVED WITH CAROLINA GOLD RICE, SAUTÉED MUSHROOMS AND GRILLED ASPARAGUS. 23

CHEESE BURGER *

SEASONED, CHAR-GRILLED, TOPPED WITH MELTED CHEDDAR CHEESE AND SERVED WITH FRENCH FRIES. 13
ADD BACON FOR \$2

FILET MIGNON *

BEEF TENDERLOIN, GRILLED TO PERFECTION, SERVED WITH OUR RED-WINE REDUCTION SAUCE, ROASTED POTATOES AND FRESH VEGETABLES. 31
BLACK PEPPER ENCRUSTED AND PEPPERCORN SAUCE ADD \$3

GRILLED LAMB CHOPS *

A FULL RACK OF NEW ZEALAND LAMB, GRILLED TO PERFECTION, SERVED WITH OUR ROASTED POTATOES, FRESH VEGETABLES AND MINT SAUCE. 45

...Meanwhile, in Other Far A Way Kingdoms...

ATLANTIC SALMON *

FRESH ATLANTIC SALMON GENTLY PAN SEARED, GRILLED ASPARAGUS, GRITS, AND LEMON BEURRE BLANC. 22

SHRIMP & GRITS

ANOTHER CLASSIC... FRESH BLACKENED JUMBO SHRIMP ON A BED OF STONE GROUND YELLOW GRITS. 20

ORIENTAL TUNA *

A MUST TRY... AHI TUNA SEARED PERFECTLY, OVER BOK CHOY & SPINACH, FINISHED WITH YUZU-MISO SAUCE. 23

MEDITERRANEAN PASTA

PENNE PASTA SAUTÉED IN OLIVE OIL, WITH TOMATO, BLACK OLIVES & CHORIZO, FINISHED WITH PESTO. 17

SWEET POTATO GNOCCHI

HOMEMADE SWEET POTATO DUMPLINGS SAUTÉED WITH MUSHROOM CREAM SAUCE. 17

CHICKEN PASTA

CHICKEN SAUTÉED WITH PENNE PASTA, PINE NUTS, BROCCOLI, SUN-DRIED TOMATO, WHITE WINE & CREAM SAUCE – A STAFF FAVORITE. 19

SEAFOOD PASTA

SHRIMP, SCALLOPS, CRAB MEAT AND MUSHROOMS TOSSED WITH FRESH LINGUINI & SPICY BASIL CREAM SAUCE. 23

And they lived happily ever after...

CRÈME BRÛLÉE. 9
CHOCOLATE MOUSSE. 9
BANANAS FOSTER. 11
BOURBON BREAD PUDDING. 9
TARTELETTE DU JOUR... MARKET PRICE.
PROFITEROLE. 11
CHOCOLATE LAVA CAKE. 11
POT DE CRÈME. 5
– À LA MODE, ADD \$3



THE END

*EVIL WITCH ADVISORY: IT IS SAID THAT THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA, MAY CAUSE SERIOUS ILLNESS

WE STAND BEHIND OUR SERVICE. A MINIMUM OF 15% GRATUITY IS CUSTOMARY & APPROPRIATE. 20% GRATUITY FOR PARTIES OF 5 OR MORE.
NO SUBSTITUTIONS - \$5 SPLIT PLATE CHARGE - \$3 OUTSIDE CAKE PLATE - \$30 CORKAGE FEE.