

Dinner Menu



OYSTER ROASTED STRAWBERRY GRANITA, LEMON GF 3 EA

TILLER BREAD HONEY BUTTER, BULLS BAY SEA SALT 5

HUSH PUPPIES PIMENTO CHEESE, PICKLED PEPPERS, BACON 10

FISH PÂTÉ CRUDITE, RITZ® CRACKER, HOT SAUCE 14

DUCK PASTRAMI TILLER RYE, PEACH MOSTARDA, CABBAGE 15

CHILLED CUCUMBER SOUP TOMATILLOS, BUTTERMILK, SERRANOS GF V 11

POTATOES SMOKED PAPRIKA AIOLI, ANCHOVY, HERBS GF 9

HEIRLOOM BEANS YOGURT, PRESERVED LEMON, HORSERADISH V 12

LOWCOUNTRY LETTUCES PEACHES + BLUEBERRIES, CLEMSON BLUE, SEEDS GF 14

OCTOPUS SWEET POTATO, FETA, RAISIN, RED ONION, PEPITAS GF 16

OYSTERS ROCK'D GREENS, PERNOD, BACON, BATTERY BRIE GF 17

FARMERS PLATE FARRO, MUSHROOMS, TOMATOES, CHIMMICHURRI, EGG V 20

SMASH BURGER BACON, GOUDA, B&B'S, RED ONION, SMASH SAUCE 20

DUCK ALLIUMS, RAINBOW CHARD, JUS, CALABRIAN CHILIES GF 30

FISH BRASSICAS, TROUT ROE, CITRUS GF MKT

SHRIMP & BLUE CRAB RICE, SOFRITO, SPRING ONION GF 42

STEAK SMOKED TOMATO, SUMMER SQUASH, DILL GF 40

38OZ RIBEYE SMOKED TOMATO, SUMMER SQUASH, DILL GF 90

EST. 1837

GF = GLUTEN FREE (ASK YOUR SERVER)

V = CAN BE PREPARED VEGETARIAN OR VEGAN (ASK YOUR SERVER)

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

1 CHECK FOR PARTIES OF 8 OR MORE