

Welcome.

V: these items are or can be prepared vegetarian. GF: these items are or can be prepared gluten-free
Please advise our staff of any dietary concerns.
Ingredients are designed to compliment. We kindly ask for no substitutions.



STARTERS & SHARING

Creole Style Grouper Cakes — 15

Holy trinity, caper remoulade.

Seared Sea Scallops — 17

Provençal, crispy leeks, bacon. GF

Peppercorn Crusted Beef Carpaccio* — 15

Greens, capers, red onion, crispy duck yolk, Parmesan GF

Add truffle oil +3

Grilled Romaine — 13

Cha Bella Caesar dressing, red onion
Parmesan crisp, cornmeal oyster. GF

Caprese — 14

Heirloom tomatoes, burrata, basil. GF V

Add truffle oil +3

Smoked Duck Arancini — 8

Gouda bechamel.

Deviled Duck Egg — 9

Traditional filling. GF V

CAST IRON PRIME CUTS

Ribeye — 58

24 oz. Chimmichurri. GF

Hog Chop — 24

14 oz. Soy-mirin glaze. GF

Filet of Beef — 42

8 oz. Caramelized onion, bleu cheese. GF

Bone In Short Rib — 55

Natural jus. GF

Rack of Lamb — 44

12 oz. Mint-honey glaze. GF

BOARDS

Hummus Plate — 10

Greens, feta, pickled red onion, olives. GFV

Pork & Whiskey Board — 39

Deviled eggs, bacon-bourbon jam, crispy pork belly,
bacon-jalapeno egg rolls, giardiniera. GF 21+

Paired with a tasting of our favorite small brand whiskeys.

Upgrade to Bluffton trio of whiskey +5

Georgia Cheese GF V 24

Chef's accompaniments. GF V

MAINS

Seared Grouper — 33

Southern succotash, Provençal. GF

Ga White Shrimp & Crab Risotto — 29

Parmesan, green beans, cherry tomato,
chardonnay-tarragon pan sauce. GF

Pappardelle Romesco — 26

Eggplant, artichoke, tomatoes, caramelized onion. V

Shrimp +10 Scallops +14 Chicken +8

Eggplant Rollatini — 24

Arrarbita, arugula, cashew mozzarella, pine nuts. GF Vegan

SIDE DISHES

Bacon & Balsamic Brussels Sprout — 8

Chive Butter, Garlic Whipped Potatoes — 8

Creamed Kale with Goat Cheese — 8

Garlic & Lemon Garden Beans — 6

Southern Succotash — 7

Daily Farm Vegetable — MP

Crab & Tarragon Risotto — 10

Brandy-Glazed Mushrooms — 9

Our Purveyors: Forsyth Farmers Market-Billy's Botanicals-Swampy Appleseed-Savannah River Farms, White Oak Pastures-Sweet Grass Dairy, BootLeg Farms, Whippoorwill Farms, Russo's Seafood

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

20% Gratuity will be added for parties of 6+ Main Dishes \$5 split charge



COCKTAILS

Limoncello Mojito — 11

Bacardi, limoncello, mint, soda.

Pinkish Drink — 13

Malibu, pineapple, strawberry, lime, cream.

Berry Old Fashioned — 14

Elijah Craig Rye, strawberry, bitters

Pomegranate Lemon Drop — 15

Castle & Key Vodka, Pomegranate liqueur, lemon, sugar rim.

Ginny Fizz — 12

13th Colony Gin, lemon-honey tea, brut champagne.

Mezzy Basil — 15

Casamigos Mezcal, basil, lemon, lime, jalapeno, simple syrup.

DRAFT BEER

Tybee Island Blonde

Kolsch Style. 4.7%

Southbound Scattered Sun

Belgian Wit, 5.2%

Southbound Mountain Jam

Lager, 5%

Southbound Hoplin

IPA, 6.2%

WHITE WINE BTG

Duc De Valmer Brut — 10

France

Le Grand Courtaige Brut Rosé — 12

France

Torresella Prosecco Rosé DOC — 10

Italy 2020

Banfi Le Rime Pinot Grigio — 10

Montalcino, Italy 2020

Fattoria Sardi Rosé — 10

Tuscany, Italy 2019

Coppola Family Chardonnay — 13

Sonoma, CA 2018

Mer Soleil Unoaked Chardonnay — 10

Monterey, Ca 2019

Mohua Sauvignon Blanc — 11

Marlborough, NZ 2019

Pacific Rim Riesling — 10

Columbia, WA 2019

MAN Chenin Blanc — 10

South Africa 2020

Epiphany Grenache Blanc — 14

Santa Rita Hills, CA 2017

RED WINE BTG

Louis Latour Pinot Noir — 12

Burgundy, France 2017

Sean Minor Cabernet — 10

Paso Robles, CA 2018

Tinto Negro Malbec — 10

Mendoza, Argentina 2018

Anciano Tempranillo — 11

Valdepenas, Spain 2008

Alias Merlot — 10

Napa Valley, CA 2018

Cantine Barbera D'Asti — 10

Piedmont, Italy 2018

Gertrude Red Blend — 10

Toscana, Italy 2018

Belle Glos Pinot Noir — 18

Russian River, CA 2019

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