



Evening Menu

Beginnings

Fried Green Tomatoes-cornmeal crust, house pimento cheese 6

Grilled Shrimp Jezebel-jumbo shrimp, Jezebel sauce 8

Grits Tots-red bells, scallions, Panko crust, shrimp gravy 6

Crab Cakes-lump crab, red bells, tomato jam 12

Salads

Brie and Apple Salad-frisee, field greens, lemon berry vinaigrette, honey drizzle 7.5

Edisto Green Salad-field greens, cucumbers, grape tomato, Edisto Green Goddess Dressing 5.5

Caesar- sun dried tomato Caesar dressing, croutons, shaved Parmesan 7

Mains

Edisto Shrimp and Grits- jumbo shrimp, Sweetgrass Tasso ham, shrimp gravy, Swiss chard, scallion butter crostini 16

Edisto Flat Iron Steak- chimichurri, Savannah red rice, spring vegetables 16

Sweet Molasses Braised Short Ribs-grits, whiskey veal reduction, string beans 22.5

Grilled Cobia-white rice, red wine butter, grilled corn lollipops 17

Three Meat Loaf-stewed and breaded tomatoes, grilled corn lollipops 12

Grilled Sun Drop Chicken-Sun Drop Soda beurre blanc, rice, string beans 14

Catfish and grits-fried or blackened, Swiss chard, scallion butter crostini
15

Sweet Endings

Fried Turtle Pie-Tempura battered chocolate cakes, caramel/chocolate drizzle, candied pecans 6

Coconut Key Lime Pie-whipped cream, fresh fruit 5

Banana Cigarellas-fresh banana, Amaretto cream cheese, Phyllo, whiskey caramel 5.5

S'more Fudge Brownie Pie-graham cracker crust, blazed marshmallow 6.5

Seasonal Fruit in Crème Fraiche- market price

