



Lunch Menu

Beginnings

Fried Green Tomatoes-cornmeal crust, pimento cheese 6

Edisto Grits Tots-Tasso ham, red bells, scallions, pankò crust, shrimp gravy 6

Grilled Corn Lollipops-fresh cob corn, sweet cream butter drizzle, Cotija dust 6

The Devil's Eggs-smoked paprika 5

Shrimp Jezebel-grilled jumbo shrimp, Jezebel sauce 8

Salads

Crabcake-field greens, tomatoes, cucumbers, mustard vinaigrette 14

Iron Skillet Blackened Cobia-field greens, tomatoes, cucumbers, citrus vinaigrette 14

Shrimp Caesar-jumbo chilled shrimp, house sun dried tomato Caesar dressing, croutons 13

Edisto Salad - field greens, goat cheese, candied pecans, house Green Goddess dressing 6

Sandwiches

served with choice: sweet potato salad, jicama slaw

Catfish BLT- Fried or blackened, French roll, smoked bacon, garlic herb tartar 11

Fried Green Tomato BLT- toasted Sun Beam bread, smoked bacon, herbed mayo 8

Soft Shell Crab Po' Boy-French roll, lettuce, tomato, red pepper aioli 13

Basil Chicken Salad-pretzel roll, lettuce, tomato 8

Three Meat Loaf-served cold, pretzel roll, sweet tomatoes 8

Pimento Cheese-house pimento cheese, Sweetgrass Tasso ham, Sun Beam bread 7

Entrees

Sun Drop Grilled Chicken-Sun Drop Soda Beurre Blanc, Carolina Gold Rice, spring vegetable 12

Shrimp & Grits- jumbo shrimp, house-smoked Tasso ham, shrimp gravy, Swiss chard, scallion butter crostini 14

Grilled Cobia-red wine butter, Carolina Gold Rice Grits, spring vegetable 15

Fish & Grits-fried or blackened catfish, grits, Swiss chard 13