

## 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

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#### 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

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#### 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

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#### 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

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#### 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

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#### 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

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### **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

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### **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

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### **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

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### **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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