

BELOW SEA LEVEL
--RAW BAR--

PICK YOUR OWN OYSTERS* | 3 |

3 Rotating Varieties
ask your server for today's selection

LEMON SHANDY POACHED
PEEL & EAT SHRIMP* | 4 |

malt vinegar mignonette,
Crystal cocktail sauce,
atomic horseradish cream

BOILED PEANUT HUMMUS | 11 |

benne seed cracker,
house-made andouille sausage, scallions

CAJUN GUACAMOLE | 12 |

blackened shrimp,
house-made barbecue kettle chips

RED APPLE WEDGE SALAD | 8 |

blue cheese dressing, Benton's bacon,
pickled onions, candied walnuts

BABY KALE SALAD | 9 |

red quinoa, sunflower seeds, red grapes,
sharp cheddar, honey-lavender vinaigrette

DEVILED EGG TOAST | 10 |

crab fat butter, Benton's country ham,
hot pepper salad

**These items may be cooked to order or served raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.*

BUTTERMILK
&
BOURBON

WARM HONEY-GLAZED BISCUITS | 12 |

smoked cinnamon butter
& pimento cheese spread

FRESH FRIED BEIGNETS | 10 |

powdered sugar, vanilla bean cream

SOFT SERVE OF THE DAY | 5 |

salted pretzel cone

BUTTERMILK FRIED CHICKEN

*choice of sauce: nashville hot,
sweet & spicy or white bbq*

chicken wings | 9 |

boneless fried thighs | 10 |

bone-in ½ chicken | 19 |

JASON SANTOS chef / owner

JEFF DECANDIA chef de cuisine

ADAM GARCIA general manager

OYSTER CHOWDER | 8 |

old bay crackers, fennel, tarragon

CRAWFISH & LUMP CRAB SOUP | 8 |

trinity, tapioca, tomatoes, absinthe

CONFIT BERKSHIRE
PORK BELLY CRACKLINGS | 7 |

cheddar salt, Carolina mustard

CRUNCHY FRIED PICKLES | 8 |

buttermilk-cayenne ranch

AGED GOUDA MAC & CHEESE | 13 |

pork scraps, red hot cheeto crust, fresh chives

2 PRIME BURGER SLIDERS* | 12 |

smoked maple cheddar, shaved onion,
sweet pickles, white bbq sauce

BOURBON ALE STEAMED MUSSELS* | 12 |

house-made tasso ham, black eyed peas,
green onions, grilled bread

ROASTED "BUFFALO" OYSTERS | 13 |

garlic butter, Clemson blue cheese

RED ONION BRAISED PIG CHEEK | 10 |

carrot puree, English peas,
huckleberry vinaigrette

CRISPY SHORT RIB
BOUDIN CROQUETTES | 10 |

baconaise, mushroom salad

CAST IRON RABBIT & DUMPLINGS | 14 |

celery root, saffras, black pepper, white wine

NEW ORLEANS BBQ SHRIMP* | 13 |

Anson Mills antebellum grits, onion toast,
rosemary butter

2 FRIED CHICKEN SLIDERS | 14 |

tabasco mayo, potato roll, pickled peppers