



Contemporary Lowcountry Cuisine

SOUTHERN MORSELS

DEVILED EGGS ^(GF) - <i>today's selection of farm fresh eggs, house made pickled vegetables</i>	7
CHIPS AND BLUE CHEESE - <i>blue cheese fondue, red pepper and scallion confetti</i>	8
*LAMB CARPACCIO ^(GF) - <i>cracked pepper, scallion oil, basil, capers, savory sweetgrass dairy blue cheese ice cream</i>	12
OYSTERS ROCKEFELLER - <i>"chicken fried" local bluffton oysters, truffle celery root purée, bacon creamed spinach</i>	13
CRAB CAKES - <i>passion fruit tartar sauce, mango green tomato chow chow</i>	14
SHRIMP NOLA ^(GF) - <i>lightly blackened local shrimp, red bean purée, rice cake, red eye gravy, gumbo file creme fraiche, pickled shallots</i>	12
FRIED GREEN TOMATOES - <i>cajun remoulade, pickled and grilled green tomato relish, balsamic gastrique</i>	11
CORNMEAL DUSTED CHICKEN LIVERS - <i>parmesan risotto, pan gravy, topped with fried spinach</i>	11
BRAISED RABBIT "OPEN RAVIOLI" - <i>applewood smoked bacon, shiitake, mushrooms, butternut squash, wilted spinach, layered with fresh pasta, rosemary thyme cream</i>	14

SOUP, SALAD & SUCH

"SOUP AND SANDWICH" - <i>cup of tomato bisque, basil oil, petite brioche grilled brie cheese sandwich</i>	9
CAESAR SALAD - <i>traditional caesar dressing, grilled croustade, parmesan crisp</i> <i>add fried oysters 6</i>	9
BLUEBERRY SALAD - <i>arugula, goat cheese, diced tomatoes, fried shallots, pecan cornbread muffin, blueberry champagne dressing</i>	10
CHEESE PLATE ^(GF) - <i>local artisan and imported cheeses, traditional accompaniments</i>	15

MAIN FARE

*CATCH OF THE DAY - <i>locally caught, seasonally prepared</i>	Market \$
WHOLE LOCAL FISH ^(GF) - <i>boiled peanut-bourbon-brown sugar sauce, bacon and green onion</i> <i>fried rice, mirepoix "coleslaw"</i>	Market \$
**"PEAS AND CARROTS" ^(GF) - <i>pan seared sea scallops, sweet pea baby carrot risotto, shiitakes, ginger</i> <i>carrot reduction, sweet pea coulis, pea shoot salad</i>	34
SHRIMP AND GRITS ^(GF) - <i>local shrimp, smoked bacon, peppers, onions, leeks over creamy stone ground grits</i>	25
*FISHERMAN'S STEW - <i>local oysters, littleneck clams and chef's selection of fish, baby root and seasonal</i> <i>vegetables, seafood broth, grilled croustade</i>	28
*SEAFOOD PASTA - <i>mushrooms, asparagus, angel hair pasta, basil dijon cream sauce</i>	24
LOW COUNTRY BOIL - <i>local shrimp, crab cake, baby potatoes, smoked sausage, spicy collards, sweet corn</i> <i>flan, old bay hollandaise</i>	26
ROASTED ASHLEY FARMS CHICKEN BREAST ^(GF) - <i>corn spoon bread, haricots verts, wild mushroom jus</i>	24
*HOUSE SMOKED DUCK BREAST ^(GF) - <i>ginger & garlic bbq, pickled mustard seed coleslaw, duck confit</i> <i>brie and collard green egg roll</i>	29
NIMAN RANCH PORK SHANK ^(GF) - <i>slow braised, roasted garlic goat cheese grits, charred tomato demi glace, haricots verts</i>	29
*FILET OF BEEF TENDERLOIN ^(GF) - <i>8oz certified angus beef filet, caramelized onion & blue cheese potato gratin</i> <i>asparagus, red wine demi glaze</i>	39
a.LURE MEATLOAF - <i>ground filet mignon, foie gras, caramelized onions, roasted garlic cauliflower purée, broccolini,</i> <i>blue cheese fingerling potato "fries", black truffle mushroom medeira demi glaze</i>	32
*a.LURE BURGER - <i>8oz wagyu burger, aged cheddar, nueske's smoked bacon, roasted garlic mayo,</i> <i>fried shallots, parmesan truffle fries, house made ketchup</i>	16