

## Snacks & Starters

Deviled Eggs	<i>country ham, smoked paprika, house pickled vegetables</i>	\$7
Chips with Blue Cheese Fondue	<i>scallion and red pepper confetti</i>	\$8
Fried Green Tomatoes	<i>american speck ham, pimento cheese, green goddess dressing, micro celery salad</i>	\$12
Crab Cakes	<i>passion fruit tartar, mango chow chow</i>	\$14
Mussels	<i>garlic, lemon, bacon, shallots, dijon beer broth, grilled bread</i>	\$13
Chicken Livers	<i>cornmeal dusted and fried, parmesan risotto, pan gravy, fried spinach</i>	\$12
Lamb Carpaccio	<i>basil, capers, scallion oil, savory sweetgrass dairy blue cheese ice cream</i>	\$14
Braised Rabbit "open faced" Ravioli	<i>rabbit-bacon syrup, butternut squash, spinach, mushrooms, rosemary &amp; thyme cream sauce</i>	\$14
Charcuterie and Cheese	<i>2 local cheeses, house smoked sausage, american speck ham, pickled okra, tomato jam, bourbon mustard</i>	\$16

## Soup & Salads

Tomato Bisque	<i>petite grilled pimento cheese sandwich</i>	\$9
Caesar Salad	<i>romaine, grilled croustade, anchovy butter, parmesan crisp</i>	\$9
Blueberry Salad	<i>spinach, goat cheese, diced tomatoes, fried shallots, blueberry champagne dressing</i>	\$9
Kale Salad	<i>grilled corn, red onion, tomatoes, hard boiled egg, ricotta salata, cornbread croutons, green goddess dressing</i>	\$10

## Plates

Local Whole Fish of the Day		\$ market
Benne Seed Crusted Grouper	<i>butternut squash and black eyed pea succotash, smoked tomato cream sauce, crawfish butter</i>	\$32
Peas & Carrots	<i>seared sea scallops, wild mushroom risotto, carrot-ginger reduction, pea coulis, pea shoot salad</i>	\$32
Low Country Boil	<i>local shrimp, house smoked sausage, baby potatoes, sweet corn crema, beer broth, old bay foam</i>	\$26
Shrimp & Grits	<i>smoked bacon, peppers, onions, leeks, stone ground grits, cream gravy</i>	\$25
Seafood Pasta	<i>daily seafood selection, mushrooms, asparagus, tomatoes, basil dijon cream sauce, tagliatelle</i>	\$24
Chicken N Dumplings	<i>roasted chicken breast, confit chicken leg, baby carrots, roasted onions, goat cheese gnocchi, chicken consommé</i>	\$24
Smoked Duck Breast	<i>georgia gold bbq sauce, duck confit baked beans, pickled mustard seed cole slaw</i>	\$29
Pork Shank	<i>braised niman ranch pork shank, goat cheese grits, sautéed baby mustard greens, charred tomato demi glaze</i>	\$29
a.Lure Meatloaf	<i>ground filet mignon, foie gras, cauliflower purée, blue cheese fingerling potato fries, green bean casserole, truffle madeira demi glaze</i>	\$32
Filet Mignon	<i>8oz grilled filet of beef tenderloin, red wine reduction, blue cheese potato gratin, asparagus</i>	\$39
NY Strip	<i>14oz center cut NY strip, house made steak sauce, duck fat french fries</i>	\$42
a.Lure Burger	<i>tillamook cheddar cheese, smoked bacon, tomato jam, roasted garlic aioli, fried onions</i>	\$16

GLUTEN FREE, VEGETARIAN AND VEGAN MENU OPTIONS AVAILABLE

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS