

Blake Wagner *Sous Chef*



Joe Petraglia *Sous Chef*

Chip Ulbrich *Executive Chef*

## FIRST FLAVORS

- Fried Green Tomatoes** goat cheese, sweet red pepper coulis, basil chiffonade 6.95  
**Pan-Fried Chicken Livers** country ham, caramelized onions, toasted brioche, creamed corn, garlic jus 6.25  
**Low & Slow Smoked Pork BBQ** scallion potato hoecake, housemade BBQ sauce, cabbage slaw 6.25  
**Oysters Rockefeller Gratin** baked Gulf oysters, spinach, fennel-garlic cream, toasted Benton's bacon crumbs 10.75  
**Maryland Crab Cake** Creole mustard aioli, chow-chow 14.50  
**Steamed Mussels** tomato, okra, white wine, garlic, lemon, toasted brioche 9  
**Butterbean "Hummus"** toasted corn crackers, sweet pickled garlic 6  
**Farmstead Gouda Cheese Fritters** with cabbage slaw and BBQ aioli 6.95  
**Chilled Lowcountry Pickled Shrimp** spicy BBQ vinaigrette, cucumber, tomatoes, pickled sweet onions, housemade saltine crackers 9  
**Old Charleston She-Crab Soup** fresh cream, sherry **cup** 4.50 / **bowl** 7.25

## NEW SOUTH SALADS

- Mixed Field Greens** fresh greens, toasted pecans, balsamic vinaigrette **small** 5.75 / **regular** 6.95  
**Caesar Salad** garlic-grit croutons, fried okra, Parmesan, Caesar dressing **small** 5.95 / **regular** 7.25  
add Calabash shrimp, grilled shrimp, grilled chicken, fried chicken, or smoked turkey breast 6.75  
**Cane Syrup Roasted Beet Salad** shaved beets, fennel-pear slaw, Valbreso feta cheese, cider-cane syrup, truffle oil 9.75  
**Harvest Salad** sweet gem lettuce, roasted butternut squash, shaved red onion, toasted pecans, dried cranberries, shaved Grana Padano, black pepper sherry vinaigrette 9.25  
**Smoked Turkey "South Cobb" Salad** baby lettuces and romaine, cider-molasses vinaigrette, chopped egg, Benton's bacon, buttermilk blue cheese, tomatoes, butterbeans, sliced tender smoked turkey breast 13.75

## SOUTHERN INSPIRATIONS

- Sautéed Shrimp & Scallops** creamy stone-ground grits, garlic gravy 17.75  
**Seafood Jambalaya** shrimp, crawfish, mussels, fish, Carolina Plantation rice, smoked andouille sausage, spicy tomato broth 17  
**Buttermilk Fried Chicken** sautéed green beans, buttermilk whipped potatoes, bourbon gravy 15.25  
**Smoked & Chopped BBQ Pork Sandwich** creamy slaw, Old Bay fries 9.50  
**Grilled Pimento Cheese Burger** pimento goat cheese, butter pickles, shaved red onion, BBQ aioli, Old Bay fries 10  
**Smoked Turkey Breast Sandwich** melted farmstead Gouda, shaved red onion, cranberry mustard, Old Bay fries 9.50  
**Roasted Mushroom Meatloaf** baby spinach, buttermilk whipped potatoes, crisped onions, smoked chili ketchup 15.25  
**Shrimp Purloo** jumbo gulf shrimp, Benton's country ham, Carolina Plantation rice, local okra, rosemary oil 16.25

## SKILLET, GRILL & SAUTÉ

- Abita Ale Fried Catfish** crawfish Etouffee sauce, Carolina Plantation rice, caper sour cream 17  
**Pan-Seared Georgia Mountain Trout** sweet potato, fennel, and pear hash, marinated crawfish with celery-herb vinaigrette 19  
**Grilled Molasses-Brined Pork Chop** green bean, black eye pea, and Benton's ham sauté, smashed sweet potatoes, cider-Creole mustard glaze 23  
**Grilled Atlantic Salmon** roasted spaghetti squash, house made mascarpone, pomegranate jus, watercress salad 21  
**Pepper Rubbed & Grilled Ribeye** whipped potatoes, roasted mushrooms and sautéed Swiss chard, buttermilk blue cheese, scallion steak butter 27.50  
**Braised Beef Brisket** Brussels sprouts, roasted cauliflower, butter-poached bliss potatoes, Coca-Cola jus 23  
**Vegetable Plate** cauliflower mac and cheese, fried okra, roasted butternut squash, green beans, Brussels sprouts 15.75  
**Papardelle Pasta** roasted butternut squash, Swiss chard, roasted mushrooms, tomatoes, basil, shaved Grana Padano 14

## ON THE SIDE

- |                               |                               |                          |
|-------------------------------|-------------------------------|--------------------------|
| SCK collard greens 4          | green beans 4                 | Brussels sprouts 5       |
| Old Bay fries 4               | buttermilk whipped potatoes 4 | smashed Sweet potatoes 4 |
| stone-ground speckled grits 4 | cauliflower mac and cheese 5  | fried okra 4             |

## SOUTHERN SWEETS

- Double Chocolate Bread Pudding** bittersweet and milk chocolate custard, coffee crème anglaise 6.75  
**Spiked Carrot Cupcake** baked with raisins and pecans, cream cheese icing, pomegranate rum syrup 6.75  
**Banana Pudding** banana pastry cream, ripe bananas, homemade vanilla wafers, fresh cream 6.75  
**Our Signature Individual Pecan Pie** served warm with buttermilk caramel and vanilla ice cream 6.75  
**Ice Cream or Sorbet** ask your server for today's selection 5.75

An 18% gratuity will be added to parties of 6 or more. Fifth Group Restaurants serve only 100% trans fat-free food.

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