

MOTHER'S DAY 2024

**LOBSTER BISQUE**

cup 7 | bowl 14

**CROQUE MADAME 23**

shaved ham and melted gruyere cheese on brioche,  
topped with a fried egg and  
a side mixed green salad  
*+ lobster hollandaise 5*

**SURF AND TURF FRITES 47**

braised short rib topped with lobster hollandaise, served  
with a side of crispy truffled french fries

**ULTIMATE BLOODY MARY 15**

Wheatley Vodka, Bloody Point mix, pickled carrot and  
green bean, cornichons, garnished with lime and lemon  
wedges, cilantro and olives

*We apologize for any inconvenience as we cannot accept separate checks for parties larger than eight. Split plate charge \$5.  
A 20 percent gratuity will be automatically added for parties of eight or more.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



**GUIDED BY THE PRINCIPLES OF SUSTAINABILITY AND SOUTHERN SENSIBILITY**

We would like to thank Sea Eagle Market for our local finfish and shellfish; Canewater Farm for access to their extensive and passionately grown organic heirloom produce; and Sweet Grass Dairy, Sprout Momma breads and all the South Carolina and Georgia producers who provide us with sustainable and high-quality products.

