



LUNCH

SUMMER 2020

DIVISION CHEF Michael Griswold
EXECUTIVE CHEF Rogger Torres

SMALL BITES TO START

LUMP CRAB CAKES	creole remoulade, carolina citrus slaw, crispy onions, charred lemon	15
CRISPY CALAMARI	cornmeal dredged, fresno & shishito peppers, fines herbes, spiced aioli	13
FRIED PICKLED GREEN TOMATOES	cracker meal, warm pimento cheese, roasted poblano ranch	10
FRESH FRIED OKRA	local hand-cut, buttermilk soaked, cracker meal, spiced aioli	11
CORNMEAL FRIED OYSTERS	carolina white sauce, cucumber salad, roasted corn salsa	14
MEATBALLS	house-ground tenderloin and pork, grape jelly chili sauce, pimento cheese grits	10
SHRIMP COCKTAIL	citrus boiled tiger shrimp, spicy cocktail sauce, carolina white sauce, lemon	15

FROM THE GARDEN

CAROLINA GREENS	tomato, cucumber, watermelon, bacon, pickled onions, champagne vinaigrette	8
ICEBERG WEDGE	bacon, gorgonzola, egg, tomato, radish, charred corn, roasted poblano ranch	9
SOUP OF DAY	chef's choice, made from scratch with the finest ingredients	7
SPRINGS FARM GAZPACHO	chilled green tomato soup, cucumber, baby heirloom tomato concasse	7

ENTRÉE SALADS

CRISPY CHICKEN	greens, baby heirloom tomatoes, goat cheese, pickled red onion, bacon, honey dijon	13
GRILLED SHRIMP	baby spinach, corn, radish, watermelon, goat cheese, crispy onions, champagne vin	14
SMOKED SALMON COBB	greens, tomatoes, bacon, egg, gorgonzola, avocado, honey balsamic vin	15
GRILLED HANGER STEAK*	greens, bacon, tomatoes, sweet corn, peppers, gorgonzola, poblano ranch	16

LUNCH ON THE RIVER

MEATLOAF	ground tenderloin and pork, garlic yukon mash, haricot verts, cajun cream, crispy onions	15
GRILLED HANGER STEAK*	carolina golden rice, summer squash, sauce au poivre	16
SMOKED CHICKEN PASTA	sweet peppers, tomato, spinach, summer squash, white wine cream sauce	15
SHRIMP & ANSON MILLS GRITS	sweet peppers, tasso ham, creole style white wine cream sauce	16
SEARED CHILEAN SALMON*	sweet corn purée, springs farm succotash, cucumber salad	15
BLACKENED AHITUNA*	avocado risotto, heirloom tomato, arugula, jalapeño, radish, champagne vin	16
VEGETABLE PASTA	white wine cream sauce, sweet corn, squash, heirloom tomatoes, peppers, spinach	13

SANDWICHES

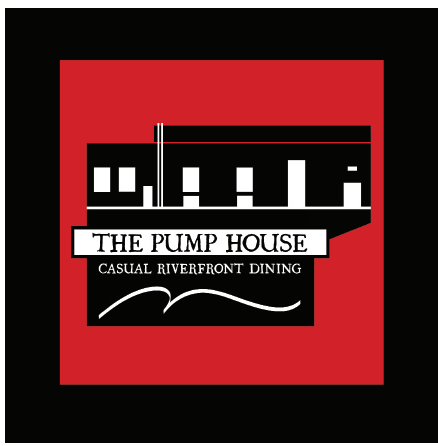
FRIED SWEET TEA CHICKEN	house-made pickles, honey dijon, cheddar, brioche bun	14
STEAK BURGER*	house-ground, carolina citrus slaw, pimento cheese, bacon, poblano ranch, brioche bun	14
FRIED OYSTER*	avocado purée, carolina white sauce, pickled red onions, spinach, brioche bun	15
HEIRLOOM B.L.T.	heirloom tomato, applewood smoked bacon, greens, garlic aioli, wheat bread	12
PULLED PORK	balsamic bbq sauce, carolina citrus slaw, crispy onions, brioche bun	12

ALL SANDWICHES SERVED WITH A CHOICE OF MIXED GREEN SALAD, SOUP OF THE DAY, OR HERB FRIES

DESSERT

PEACH COBBLER	honey chantilly cream, blueberry compote, house-made topping	8
CHEERWINE CHOCOLATE CAKE	white chocolate mousse, almond crust, cherry compote	8
BANANA PUDDING CHEESECAKE	nilla wafer crust, bananas, chantilly cream, rum caramel	8

*Items may contain raw or undercooked animal derived foods. Consuming undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



LIBATIONS

SUMMER 2020

BEVERAGE DIRECTOR Julia Rutledge
GENERAL MANAGER Christopher Johnson

SIGNATURE CRAFT COCKTAILS

COSMOGRONI	smirnoff, lillet blanc, aperol, harlequin orange, cranberry bitters, fresh lemon sour	13
CATAWBA SUNRISE	sauza blanco, fresh grapefruit & lime juice, san pellegrino blood orange, citrus salt	9
GINGER BEE STING	dewar's white label, fresh lemon sour, ginger & honey syrup, cayenne spiced rim	10
OLDYORK SOUR	larceny small batch, fresh lemon sour, red wine float	12
BLANC PEAR COSMO	grey goose la poire, st. germain elderflower, white cranberry, fresh lime juice	12
RIVERWALK MULE	ghost tree original moonshine, ginger beer, fresh lime juice, grapefruit bitters	12

WINES BY THE GLASS

SPARKLING		6oz glass	bottle
CA' FURLAN "CUVÉE BÉATRICE" PROSECCO	italy, nv	9	34
BOUVET-LADUBAY "EXCELLENCE" BRUT ROSÉ	ssaumur, loire valley, france, nv	10	38
WHITE & ROSÉ		6oz glass	bottle
JOSEPH DROUHIN "LAFORÊT" CHARDONNAY	burgundy, france, 2018	11	42
CHALK HILL CHARDONNAY	sonoma coast, california, 2017	14	52
ORIN SWIFT "MANNEQUIN" CHARDONNAY	napa valley, california, 2017	18	68
WILLAKENZIE PINOT GRIS	yamhill-carlton, oregon, 2017	10	38
SELBACH "INCLINE" RIESLING	mosel saar ruwer, germany, 2018	10	38
VAVASOUR SAUVIGNON BLANC	awatere valley, marlborough, new zealand, 2018	10	38
TÊTU ROSÉ OF SYRAH/GRENACHE	côtes du roussillon, france, 2018	11	42
RED		6oz glass	bottle
CHAPPELLET "MOUNTAIN CUVÉE" BORDEAUX BLEND	napa valley, california, 2017	18	68
CASA LAPOSTOLLE "GRAND" CABERNET SAUVIGNON	rapel valley, chile, 2017	10	38
ROTH ESTATE CABERNET SAUVIGNON	alexander valley, california, 2016	15	54
FOLEY JOHNSON CABERNET SAUVIGNON	rutherford, california, 2017	18	68
LYRIC BY ETUDE PINOT NOIR	santa barbara county, california, 2016	10	38
FOUR GRACES PINOT NOIR	willamette valley, oregon, 2017	15	54

DRAFT BEER

AMOR ARTIS "CRUISIN' DOWN THE STREET IN MY 6.4%" IPA	fort mill, sc, 6.4% abv	7.25
CATAWBA "WHITE ZOMBIE" WITBIER	morganton, nc, 5.1% abv	5.5
HIGHLAND "GAELIC ALE" RED ALE	asheville, nc, 5.8% abv	5.5
NODA "BLOOD ORANGE GOSE" WHEAT ALE	charlotte, nc, 4.0% abv	5.5
OLDE MECKLENBRG BREWERY "COPPER" GERMAN ALTBIER	charlotte, nc, 4.9% abv	6
PALMETTO "ESPRESSO" PORTER	charleston, sc, 6.0% abv	5.25
SUGAR CREEK "THE BIG OH" BLOOD ORANGE IPA	charlotte, nc, 7.0% abv	5.75
STEEL HANDS "PUNCH CLOCK" PILSNER	cayce, sc, 4.5% abv	5.5
SYCAMORE "MOUNTAIN CANDY" IPA	charlotte, nc, 7.2% abv	6.25
SYCAMORE "SOUTHERN GIRL" BLONDE ALE	charlotte, nc, 5.1% abv	6
TRIPLE C "GOLDEN BOY" BLONDE ALE	charlotte, nc, 4.5% abv	5.5
WICKED WEED "PERNICIOUS" IPA	asheville, nc, 7.3% abv	6.75

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OUR FULL WINE LIST

