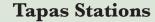


CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



*Seafood selection subject to sourcing availability.

Market pricing applicable.



 $C = Cold\ HD,\ H = Hot\ HD,\ * = Seasonal,\ GF = Gluten\ Free,\ V = Vegan,\ Veg = Vegetarian$

Beef

Braised Short Ribs (GF)

roasted garlic mashed potatoes and chef's selection of seasonal vegetable

Greek Meatballs

Marinated Beef Meatballs, whipped and smoked feta, roasted Greek vegetables option to be falafel for vegetarian

Housemade Chili

with cornbread accompaniments: sour cream, shredded cheddar, pickled jalapenos, scallions

Smashburger Station

Hand Pressed Beef Slider cheddar cheese, housemade burger sauce shoestring french fries, classic ketchup

Steak Frites (GF)

sliced, marinated flank steak, shoestring french fries, chimichurri, truffle aioli

Chicken

Chicken + Portabella Gnocchi

pan seared gnocchi, sliced chicken breast, creamy pesto (nut-free) sauce

Grilled Bruschetta Chicken

orzo with tomato, corn and lemon basil with chef's selection of seasonal vegetable

Southern Staples

buttermilk fried chicken cutlets with herbed gravy, classic collard greens, baked mac and cheese

Tandoori Chicken (GF)

Boneless Chicken Thigh with curry cream sauce, coconut rice, sautéed bell peppers, broccoli, red onion

Traditional Chicken Bog (GF)

pulled chicken, smoked sausage, sautéed bell peppers and vidalia onions, carolina rice, hot sauce

Pork

Rigatoni Pasta Bake

sweet italian pork sausage, rigatoni, vodka sauce, cherry tomatoes, mozzarella accompaniments: freshly grated parmesan, artisan garlic bread, and classic caesar salad

Roadside BBQ

Slow-Roasted Carolina Pulled Pork hickory bbq, tangy mustard and carolina vinegar served with housemade cornbread and rolls, carolina slaw, baked mac and cheese

Vegetarian

Creamy Gouda Mac and Cheese Station (Veg.)

fried onions, chopped bacon, scallions, herbed panko *protein options available

Vegan Macaroni + Cheese (V)

creamy cashew sauce, english peas, fresh basil

Chilled Noodle Salad (V)

vermicelli noodles, edamame, red bell pepper, mint, cilantro, green onion, gochujang sauce, wasabi pea crumble served in Asian to-go box with chopsticks



Tapas Stations

C = Cold, H = Hot, * = Seasonal, GF = Gluten Free, V = Vegan, Veg = Vegetarian

Raw and Chilled Seafood (GF)

Seafood selection subject to sourcing availability. Market pricing applicable.

Selection of Seasonal Oysters on the half shell

Seasonal Fish Ceviche corn tortilla strips

Seasoned Shrimp

(chilled, boiled, peeled, with tail on)
mignonette, mango basil sauce, cocktail sauce,
hot sauce, lemon wedges, saltines

Fish + Chips

beer battered cod, housemade chips with malt vinegar dust

Seared Salmon

with chimichurri, risotto of orzo (tomato, corn, zuchinni, lemon, basil), saffron corn sauce

Lowcountry Shrimp and Grits (GF)

sautéed large shrimp with yellow stone ground grits, tasso gravy, crisp bacon, shaved cheddar, chopped scallions, hot sauce

Creole Shrimp and Grits (GF)

blackened shrimp with creole grits, butterbean succotash and microgreens

Seasonal White Fish (GF)

lemon herb compound butter, risotto of orzo (tomato, corn, zuchinni, lemon, basil), chef's selection of seasonal vegetable

Seared Ahi Tuna (C, GF)

romaine and carrot chopped salad, fresh herbs, pesto (nut-free)

Lowcountry Boil (GF)

peel and eat shrimp, smoked sausage, new potatoes, onions, sweet corn on the cob, and Hamby blend of spices. with cocktail sauce and lemons

Lowcountry Oyster Roast (GF)

*singles oysters

station to include oyster cooker, knives, gloves, paper towels saltines, lemons, cocktail sauce, hot sauce



Tapas Stations

 $C = Cold\ HD,\ H = Hot\ HD,\ * = Seasonal,\ GF = Gluten\ Free,\ V = Vegan,\ Veg = Vegetarian\ vres$

Slider Station

Accompaniments: hand-cut chips (sea salt, black pepper, parmesan) and pickled carrots and okra *select one slider*

Caprese Slider (C, Veg.) tomato, mozzarella, basil, pesto, balsamic glaze

Smoked Short Rib Slider apple compote and fried onions

Curry Chicken Salad Slider (C) microgreens

Korean Fried Chicken "KFC" Slider creamy kimchi slaw

Pulled Pork Slider creamy housemade slaw

Citrus Marinated Grilled Chicken Slider

teriyaki grilled pineapple slaw, red onion

Angus Beef Slider

lettuce, tomato, classic pimento cheese and bacon jam

Shrimp Roll (C) fresh herbs, lemon, grilled split top bun

Grilled or Fried White Fish Slider smoked tartar sauce, microgreens





Let's Taco Bout It

select one taco, served on flour tortillas
accompanied with yellow rice and street corn salad

Pork Carnitas Taco carolina slaw and honey bbq sauce

Korean Fried Chicken Taco creamy kimchi slaw

Beef Barbacoa Taco sliced radish, pickled red onion, cojita cheese

> Blackened Mahi Taco pineapple salsa, lime cilantro crema

Chili Lime Shrimp Taco avocado pineapple salsa

Patatas Bravas Taco (Veg) lettuce, shredded cheddar, chipotle sour cream

Classic Carving Station

*seasonal

served with chef's selection of seasonal starch and seasonal vegetable

select one protein:

Beef Tenderloin garlic parmesan compound butter Strip Short Loin garlic parmesan compound butter

Marinated Flank Steak chimichurri

Loin of Pork tuscan herb compound butter *Bourbon Smoked Turkey Breast cranberry relish

