







STARTERS

CORN COCONUT SOUP 	11
sweet potato / pickled shrimp / fried shallots	
LOW COUNTRY SHE CRAB SOUP	11
lemon crème fraîche / smoked roe / lump crab / chive	
SHRIMP & GRITS 	18
carolina shrimp / blue corn grits / pork and tomato hash smoked cheddar	
BLUE CRAB CAKE	19
fennel peach mostarda / rémoulade / herbs	
FRIED CHICKEN SKINS 	12
barbecue spice / boiled peanut aioli / crisp andouille	
CAROLINA SHRIMP COCKTAIL 	17
lemon / herbs / cocktail sauce	
FRIED CALAMARI	17
charred scallion aioli / carolina hot honey	
CRISPY PORK BELLY 	16
sweet corn / black garlic aioli / pickled leeks	

SALADS

THE WEDGE 	11
pecanwood smoked bacon lardons / asher blue cheese grape tomato / buttermilk dressing / scallion	
CAESAR	11
parmigiano reggiano / white anchovy gem lettuce / crouton	
SPRING SALAD 	12
asparagus / green peas / ricotta / radish / dill compressed cucumber / shiitake vinaigrette	
FARMER’S SALAD 	12
artisan blend / heirloom carrot / goat feta / local pecans pickled blueberry / kombucha vinaigrette	

SIDES





PARMESAN TRUFFLE FRIES 	8
WHIPPED GARLIC MASHED POTATOES 	8
BAKED POTATO 	9
CREAMED COLLARDS 	9
HONEY GLAZED BABY CARROTS 	8
JUMBO ASPARAGUS	9
BAKED SWEET POTATO 	9

MAIN PLATES


SURF & TURF* 	64
8 oz prime tenderloin / local shrimp / sautéed asparagus whipped garlic mashed potatoes	
TODAY’S CATCH 	MKT
vegetable ash / sweet corn / confit fennel pumpkin seed pesto	
ROASTED CHICKEN 	34
blue corn grits / smoked cheddar / pickled mushrooms brown butter pecan vinaigrette / glazed carrots	
BERKWOOD FARMS PORK CHOP 	37
burnt carrot purée / glazed carrots / pickled mushrooms natural jus	
ATLANTIC SALMON* 	36
black lentil / confit pearl onions / pickled green tomato cauliflower / citrus beurre blanc	
CARROT  	26
sea island red peas / sous vide carrot / toasted seeds cauliflower / pumpkin seed pesto	

BUTCHER’S BLOCK

all served with HH Prime’s black garlic steak sauce
and choice of garlic mashed potatoes or parmesan fries

RIBEYE* 14 oz 	54
FILET MIGNON* 8 oz 	61
NEW YORK STRIP* 12 oz 	49
VEAL CHOP* 14 oz 	51

ENHANCEMENTS

LOCAL CAROLINA SHRIMP	15
6 oz COLD WATER LOBSTER TAIL	MKT
JUMBO LUMP CRAB CAKE	17
BÉARNAISE SAUCE 	5
ASHER BLUE CHEESE CRUST	7