



Soups & Salads

Soup Du Jour 9

Inspired Daily

Blue Crab & Corn Bisque 13

Emerald Salad 8



Spring Mix, Mandarin Oranges,
Green Onion, Candied Pecans,
Goat Cheese, Poppy Seed
Dressing

N'Awlin's Caesar Salad 8

Romaine, Parmesan, Cherry
Tomatoes, Cornbread Croutons,
Cajun Caesar Dressing

Shareables

Crab Deviled Eggs 17



Blue Crab, Holy Trinity, Fire
Roasted Red Pepper Coulis

Fried Green Tomatoes 12



Nueske's Bacon, Pimento Cheese,
Baby Iceberg etuce, Remoulade

Crispy Brussel Sprouts 12



Cranberries, Candied Pecans,
Nueske Bacon, Ginger Sweet
Chili Glaze

Down South Fritter 13

Collard Greens, Dirty Rice,
Pulled Chicken, Black Eyed
Peas, Cajun Chili Aioli

Charcuterie & Cheese Board 18

Selection of Meats & Cheeses, Seasonal Jam,
Baguette

Entrees

Lobster Mac & Cheese 32

Aged Cheddar and Gouda,
Cornbread Crumbs

Low Country Shrimp & Grits 30



Smoked Gouda Cheesy Grits, Low Country
Cream

1855 Black Angus Filet Mignon* 44

Gorgonzola Yukon Potato Puree, Charred
Asparagus, Garlic Herb Butter,
Port Wine Demi

Pan Seared Grouper 34



White Bean Cassoulet, Sautéed Root
Vegetables, Citrus Butter Sauce

Joyce Farms Fried Chicken 27

Braised Collard Greens, Carolina Creole
Gravy, Auntie JoAnn's Sweet Potato Souffle

Portobello Mushroom Roasted

Cauliflower Timbale 27



Parmesan Cheese Crisp, Aged Balsamic
Reduction

Grilled Lamb Chops 33



Jerk Marinated Lamb*, Peach Chimichurri,
Smashed Plantains

Sides 6

Grilled Asparagus | Three Cheese Mac
Collard Greens | Sweet Potato Souffle | Truffle Fries

* Consuming Raw or Undercooked
Meats, Seafood, poultry, Shellfish or
Eggs May Increase Your Risk of
Foodborne Illness

Gluten Free

Vegetarian