



LUNCH Starters

Laura's Trio	\$12.00
crab dip, shrimp paste, jalapeno pimento cheese, crackers	
Fried Green Tomatoes	\$8.00
pimento cheese, pesto pimento cheese, fruit chutney, remoulade	
Fried Brie Rolls	\$7.00
raspberry chipotle coulis	
Charcuterie Board	\$18.00
See daily specials for chef's board selections	
Sweet Potato Fries	\$6.00
Grand Marnier dipping sauce	
Smoked Beef Tenderloin Carpaccio	\$6.00/small \$12.00/large
capers, shredded parmesan, mixed greens tossed in olive oil, pickled red onion, truffle dijonnaise, parmesan crostini	
Smoked Salmon	\$12.00
dill creme fraiche, chopped egg, pickled onion, crostini	

Soups & Salads

Daniel Island Salad	\$13.00
mixed greens, carrots, grape tomatoes, purple onion, cucumber, candied walnuts, caramelized apples, bleu cheese crumbles, raspberry vinaigrette	
Roasted Beet Salad	\$13.00
arugula, goat cheese, toasted pumpkin seeds, orange segments & pumpkin seed vinaigrette	
Sesame Crusted Tuna	\$8.00/small \$14.00/large
bok choy slaw, almonds, Asian vinaigrette, wasabi mayo	
House Salad	\$7.00/small \$9.00/large
mixed greens, grape tomatoes, carrots, purple onion, cucumber, toasted pine nuts	
Spinach Salad	\$7.00/small \$9.00/large
grape tomatoes, chopped egg, parmesan, purple onion, bacon, warm bacon dressing	
Caesar Salad	\$7.00/small \$9.00/large
romaine, grape tomatoes, parmesan, croutons, housemade dressing atop honey & black pepper plate	
Chef's Soup Of The Day	\$4.00/cup \$8.00/bowl
Soup & Salad	\$12.00
soup of the day with your choice of house, spinach or caesar salad	

Salad Toppings

Chicken Salad	\$5.00
Albacore Tuna Salad	\$5.00
Jumbo Lump Crab Cake	\$8.00
Sauteed Or Blackened Shrimp	\$8.00
Sauteed Or Blackened Scallops	\$8.00
Sauteed Or Blackened Salmon	\$8.00
Sauteed Or Blackened Mahi	\$8.00
Sauteed Or Blackened Chicken Tenders	\$5.00
Sesame Crusted Or Blackened Ahi Tuna	\$8.00
Smoked Beef Carpaccio, Rare, Thinly Sliced	\$8.00

Specialties & Pairings To Complement

Laura's BBQ Shrimp & Grit Cake	\$15.00
stone ground grit cake, bourbon bbq sauce, crumbled bacon, cheddar cheese, warm ciabatta	
Jumbo Lump Crab Cake	\$15.00
stone ground grit cake, bacon balsamic collards, roasted red pepper, beurre blanc, fruit chutney	
Mediterranean Penne Pasta	\$15.00
sun-dried tomatoes, grape tomatoes, artichoke, kalamata olives, spinach with fresh basil, parmesan, feta cheese / add sauteed chicken \$5, add sauteed shrimp \$8, add sauteed sea scallops \$8	
Shrimp & Scallop Pasta	\$15.00
sun-dried tomatoes, grape tomatoes, spinach, parmesan cheese, lemon, white wine sauce	
Baba Ghanoush	\$10.00
flatbread, fire roasted eggplant puree, fresh mozzarella, roasted red peppers, tomatoes, basil pesto, parmesan cheese / add chili garlic shrimp \$5	
Pan-Seared Mahi	\$15.00
herb-roasted seasonal vegetables, roasted asparagus, pesto beurre blanc	
Jerk Spiced Salmon	\$16.00
Jerk Spiced Salmon with Jerusalem Artichoke Relish, Israeli Cous Cous w/ Tomato and Roasted Asparagus	
Smoked Pulled Pork	\$15.00
bacon balsamic collards, blue cheese cole slaw	
Braised Beef Short Rib	\$16.00
beef demi, sweet potato & bacon hash, bacon balsamic collards	
Mediterranean Chicken & Cous Cous	\$14.00
mixed greens, basil pesto, srirachi aioli, grilled pita	



LUNCH Warm Sandwiches

Island Crab Cake Sandwich	\$14.00
open-face on grilled ciabatta, pan-fried crab cake, remoulade, fruit chutney, mixed greens, tomato, served with a side salad, balsamic vinaigrette	
Mahi Your Way	\$14.00
pan-seared or blackened grilled ciabatta, mango curry aioli, lettuce, tomato, choice of side	
Blackened Ahi Rare Tuna BLT	\$14.00
grilled ciabatta, wasabi mayo & side of Asian Slaw	
Fried Green Tomato & Pesto Ham	\$13.00
grilled ciabatta, fresh mozzarella, pesto pimento cheese, choice of side	
Herb-Roasted Vegetable	\$12.00
open-face on grilled ciabatta, fresh mozzarella, pesto pimento aioli, balsamic drizzle, choice of side	
Braised Beef Short Rib	\$14.00
grilled ciabatta, caramelized onions, provolone, horseradish cream, choice of side	
Chicken Caprese	\$13.00
grilled ciabatta, sauteed chicken tenders, smoked tomato bacon jam, fresh mozzarella, basil pesto, choice of side	
Grilled Meatloaf	\$12.00
grilled ciabatta, l.a. mustard sauce, with choice of side / add grilled onions \$0.50 add cheddar \$0.50	
L.A. Cuban	\$14.00
grilled ciabatta, smoked pulled pork, pork tenderloin, ham, swiss, housemade pickles, l.a. mustard, mojo dressing, choice of side	
Smoked Pulled Pork	\$14.00
mustard based BBQ sauce, grilled ciabatta, bleu cheese coleslaw, choice of side	
Blackened Chicken	\$13.00
grilled ciabatta, fresh mozzarella, lettuce, tomato, parmesan peppercorn, with a side of homemade potato chips & bleu cheese crumbles	
Grilled Cheese And Cup Of Soup Of The Day	\$14.00
ask your server about our chef's gourmet grilled cheese and soup of the day	

Cold Sandwiches

Chicken Salad Croissant	\$8.00
lettuce, tomato, choice of side	
Albacore Tuna Salad	\$8.00
toasted wheat or white lettuce, tomato, side of sweet potato fries with Grand Marnier sauce / make it a melt \$1	
Egg Salad & Pimento Cheese	\$8.00
toasted wheat or white side of sweet potato fries with Grand Marnier sauce make it a blt \$1.95	
Smoked Turkey & Havarti BLT Wrap	\$8.00
whole wheat tortilla, Boar's Head smoked turkey, raspberry chipotle aioli, choice of side	
Smoked Salmon BLT Sandwich	\$14.00
grilled ciabatta, parmesan peppercorn aioli, choice of side	
Greek Veggie Wrap	\$8.00
whole wheat tortilla, mixed greens, grape tomatoes, purple onion, cucumber, hummus, feta, balsamic vinaigrette, choice of side / add pan seared chicken \$5, add pan seared shrimp \$8, make it a salad with veggie couscous and grilled pita \$11	
L.A. Club	\$12.00
toasted wheat or white, pesto ham, smoked turkey, crispy bacon, Swiss & American cheese, l.a. mustard sauce, choice of side	
L.A. Italian	\$14.00
grilled ciabatta, Boar's Head pesto ham, prosciutto, capicola, fresh mozzarella, balsamic, olive tapenade, lettuce, tomato, choice of side	
Buffalo Chicken	\$13.00
boar's head buffalo chicken breast, pickled celery, bleu cheese sauce, choice of side	

Sides

Potato Salad	\$4.00
Bleu Cheese Cole Slaw	\$4.00
Veggie Couscous	\$4.00
Bacon Balsamic Collards	\$4.00
Kettle Chips	\$4.00
House Salad	\$5.00
Spinach Salad	\$5.00
Caesar Salad	\$5.00
Sweet Potato Fries	\$4.00

BRUNCH

Brunch Menu

*May contain raw or undercooked ingredients

Daniel Island Classic	\$8.00
2 Eggs Cooked To Order, Boars Head Bacon, Geechie Boy Stone Ground Grits, White or Wheat Toast	
*Classic Benedict	\$12.00
Open Face Grilled Ciabatta, 2 Poached Eggs, Boar's Head Pesto Ham, Lemon Hollandaise, choice of side	
*Lowcountry Crab Cake Benedict	\$14.00
Open Face Grilled Ciabatta, Poached Egg, Lemon Hollandaise, choice of side	
*Salmon Benedict	\$14.00
Open Face Grilled Ciabatta, Pan-seared Salmon, Poached Egg, Dill Lemon Hollandaise, choice of side	
Lowcountry Shrimp & Grits	\$14.00
Shrimp, Andouille Sausage, Onions Cream Sauce, Geechie Boy Stone Ground Grits	
*Steak & Eggs	\$14.00
Pepper Crusted Beef Tenderloin, Sweet Peppers & Onion Saute, Hollandaise, 3 Eggs Your Way, Geechie Boy Stone Ground Grits	
Omelet Of The Day	\$13.00
Choice of Side	
Bacon, Egg & Cheese Croissant	\$10.00
Pesto Pimento Cheese, Choice of Side	
French Toast Of The Day	\$8.00
Choice of Side	
Omelet	\$13.00
Mediterranean Omelet: Tomatoes, Artichokes, Kalamata Olives, Spinach & Feta served with choice of side	
Sandwich Of The Day	\$14.00
Corned Beef, Swiss, Bleu Cheese Cole Slaw, Cajun Remoulade, Lettuce, Tomato, on Grilled Ciabatta, served with choice of side	
Grilled Cheese Of The Day	\$14.00
Smoked Gouda, Provolone, American on Wheat or White served with cup of soup (Cream of Cauliflower)	
French Toast Of The Day	\$8.00
French Toast topped with Caramelized Apples, Whipped Cream, Warm Syrup served with choice of side	
Soup Of The Day	\$4.00/cup \$8.00/bowl
Cream of Cauliflower	

Sides

Eggs	\$3.00
Boar's Head Bacon	\$3.00
Geechie Boy Grits	\$3.00
Fruit	\$3.00

DAILY SPECIALS

Specials

Soup	\$4.00/cup \$8.00/bowl
White Bean and Ham	
Grilled Cheese	\$14.00
American, Swiss, and Provolone on White or Wheat w/ Soup	
Sandwich	\$14.00
Warm Pastrami, Swiss, Caramelized Onions, LA Mustard, Lettuce, and Tomato on Grilled Ciabatta w/ side	
Catch	\$15.00
Shrimp, Scallops, Salmon, Spinach, and Tomatoes in a Parmesan Cream Sauce over Penne Pasta	

Desserts

Bread Pudding With A Bourbon Sauce	\$6.00
Chocolate Bourbon Pecan Pie With Whipped Cream	\$6.00
Circea Ice Cream	\$5 Per Scoop
Vanilla Bean Black Pepper, Caramel Bourbon Ice Cream, Strawberry Goat Cheese	

DINNER TO GO

Monday

Shrimp Primavera	\$28.00/2 \$56.00/4
Sauteed Shrimp Primavera served over Spaghetti with Asparagus, Zucchini, Squash, Mushrooms, Peppers, and Onions	

Tuesday

Herb Encrusted Salmon	\$28.00/2 \$56.00/4
Herb Encrusted Salmon with Compound Butter, Seared Asparagus, and Quinoa	

Wednesday

Meatloaf Dinner	\$22.00/2 \$44.00/4
Meatloaf with Mashed Potatoes, Gravy, and Bacon Balsamic Collard Greens	

Thursday

Chicken Country Captain	\$28.00/2 \$56.00/4
Chicken Country Captain stewed over Rice with a House Salad with Balsamic Vinaigrette	

Friday

Pork Stir Fry	\$26.00/2 \$52.00/4
Pork Stir Fry over Fried Rice with Broccoli, Squash, Zucchini, Peppers, and Onions	

DINNER

Specialties & Pairings To Complement

*may contain raw or undercooked ingredients

Laura's BBQ Shrimp & Grit Cake \$15.00

Stone ground grit cake, bourbon BBQ sauce, crumbled bacon, cheddar cheese, warm ciabatta / Mazzocco - chardonnay, Alexander Valley, CA. apple, pear, medium bodied, refreshing, glass \$10 | bottle \$28

Jumbo Lump Crab Cake \$15.00

Stone ground grit cake, sauteed spinach roasted red pepper, beurre blanc, fruit chutney / Guilhem Pays d'Hérault - rose, languedoc, france fresh flowery bouquet, mild acidity, delicate, glass \$9 | bottle \$25

*Pan-Seared Scallops \$24.00

Butternut squash risotto, roasted butternut squash, toasted pistachios, pinot noir reduction / Chapoutier, Bila Haut - cotes du roussillon, France white blend, elegant, citrus aromas, glass \$9 | bottle \$25

Shrimp & Asparagus Pasta \$20.00

White wine butter sauce, garlic, shallots, basil, tomato, parmesan over penne pasta / Pasqua - pinot grigio, veneto, italy dry, crisp with hints of pear, glass \$9 | bottle \$25

Panko Fried Flounder \$26.00

Tartar sauce, pimento cheese grits,bacon balsamic collards Dom Sangouard - pouilly fuisse, france old world chardonnay, golden apple, crisp finish, glass \$10 | bottle \$28

*Pepper Crusted Salmon \$24.00

Blueberry gastrique, pimento cheese grits fried brussels sprouts Elyse, C'est Si Bon - rhone blend, naggiar vineyard, sierra foothills, ca. smooth, dark cherry, spice, glass \$12 | bottle \$35

Chef's Seafood Special

mkt / ask server for pairing recommendation

*Sweet Tea Brined, Bone-In Pork Chop \$24.00

Oyster mushrooms, artichokes, roasted garlic, thyme pan gravy, sweet potato hash & bacon hash / Hook & Ladder - pinot noir, russian river, ca. herbal, red cherry, medium bodied, lingering blueberry-cola, glass \$12 | bottle \$32

*Pepper Crusted Filet \$26.00

Tomato bacon jam, Clemson bleu cheese, fennel scalloped potatoes, honey balsamic brussels sprouts / Enkidu "e" cabernet sauvignon, california new french oak, balanced & complex, glass \$12 | bottle \$40

Chef's Fowl Of The Day

mkt / ask server for pairing recommendation

Braised Beef Short Ribs \$24.00

Red wine demi, cauliflower mash, pan roasted asparagus / Kunde cabernet sauvignon, sonoma, ca. black currant, smooth, supple, elegant tannins, glass \$10| bottle \$30

Starters

*may contain raw or undercooked ingredients

Laura's Trio \$12.00

Crab dip, shrimp paste, jalapeno pimento cheese, assorted crackers

Fried Green Tomatoes \$8.00

Pimento cheese, pesto pimento cheese, fruit chutney, remoulade

*Smoked Beef Tenderloin Carpaccio \$6.00/small \$12.00/large

Capers, shredded parmesan, mixed greens tossed in olive oil, pickled red onion, truffle dijonaise, parmesan crostini

Fried Brie Rolls \$7.00

Raspberry chipotle coulis

Pimento Cheese & Beer Infused Sausage Flatbread \$8.00

Sweet Potato Fries \$5.00

Grand Marnier dipping sauce

Mini Jumbo Lump Crab Cakes \$8.00

Cajun remoulade, fruit chutney

Cajun Blackened Scallops \$12.00

Mango curry sauce

*Sesame Crusted Tuna \$8.00

Wasabi, bok choy slaw, Asian vinaigrette, aioli

Shrimp & Crab Wontons \$6.00/small \$12.00/large

Ginger lime aioli

Smoked Salmon \$12.00

Hot smoked salmon, dill crème fraiche, capers, onion, egg, parmesan crostini

Soup & Salad

Soup Of The Day \$10.00

Soup of the day with your choice of house, spinach or caesar salad

Chef's Soup Of The Day \$4.00/cup \$8.00/bowl

Daniel Island Salad \$8.00/small \$13.00/large

Mixed greens, arugula, carrots, cherry tomatoes, onion, cucumber, candied walnuts, caramelized apples, bleu cheese crumbles, raspberry vinaigrette, toasted ciabatta

Roasted Beet Salad \$8.00/small \$13.00/large

Arugula, goat cheese, toasted pumpkin seeds, orange segments & pumpkin vinaigrette

House Salad \$7.00/small \$9.00/large

Mixed greens, carrots, tomato, onion, cucumber, toasted pine nuts

Spinach Salad \$7.00/small \$9.00/large

Cherry tomatoes, chopped egg, onion, parmesan, crispy bacon, warm bacon dressing

Caesar Salad \$7.00/small \$9.00/large

Romaine, cherry tomatoes, parmesan, croutons, housemade dressing atop honey & black pepper plate

Salad Toppings

*may contain raw or undercooked ingredients

Jumbo Lump Crab Cake \$8.00

Sauteed Or Blackened Shrimp \$8.00

Sauteed Or Blackened Scallops \$10.00

Sauteed Or Blackened Salmon \$8.00

Sauteed Or Blackened Mahi \$8.00

Sauteed Or Blackened Chicken Tenders \$5.00

*Sesame Crusted Or Blackened Ahi Tuna \$8.00

*Smoked Beef Tenderloin, Rare, Thinly Sliced \$8.00