



lunch menu

starters

- laura's trio** 12  
crab dip, shrimp paste, jalapeno pimento cheese, crackers
- fried green tomatoes** 8  
pimento cheese, pesto pimento cheese, fruit chutney, remoulade
- fried brie rolls** 7  
raspberry chipotle coulis
- l.a. charcuterie board** 18  
see daily specials for chef board selections
- sweet potato fries** 6  
grand marnier dipping sauce
- \***smoked beef tenderloin carpaccio** sm 6, lg 12  
capers, shredded parmesan, mixed greens tossed in olive oil, pickled red onion, truffled dijonnaise, parmesan crostini
- smoked salmon** 12  
dill crème fraiche, capers, chopped egg, pickled onion, crostini

soups & salads

- daniel island salad** 13  
mixed greens, carrots, grape tomatoes, purple onion, cucumber, candied walnuts, caramelized apples, bleu cheese crumbles, raspberry vinaigrette, (gf) grilled ciabatta
- roasted beet salad** 13  
arugula, goat cheese, toasted pumpkin seeds, orange segments, pumpkin seed vinaigrette (gf)
- heirloom tomato & fresh mozzarella salad** 13  
arugula, basil vinaigrette, balsamic drizzle (gf)
- \***sesame crusted tuna** small 8 | large 14  
bok choy slaw, almonds, asian vinaigrette, wasabi mayo
- house salad** small 7 | large 9  
mixed greens, grape tomatoes, carrots, purple onion, cucumber, toasted pine nuts (gf)
- spinach salad** small 7 | large 9  
grape tomatoes, chopped egg, parmesan, purple onion, bacon, warm bacon dressing (gf)
- caesar salad** small 7 | large 9  
romaine, grape tomatoes, parmesan, croutons, caesar dressing, atop honey & black pepper plate (gf)
- chef's soup of the day** cup 5 | bowl 9, **add** small salad 7

salad toppings

- chicken salad** (gf) 5
- albacore tuna salad** (gf) 5
- l.a. crab cake** 8
- sauteed or blackened shrimp** (gf) 9
- sauteed or blackened scallops** (gf) 9
- sauteed or blackened salmon** (gf) 9
- sauteed or blackened mahi** (gf) 9
- sauteed or blackened chicken tenders** (gf) 5
- \* **sesame crusted or blackened ahi tuna** (gf) 9
- \* **smoked beef carpaccio, rare, thinly sliced** (gf) 8

\* may contain raw or undercooked ingredients

\* please inform your server of any food allergies so that we may better serve you.

20% gratuity added to parties of 6 or more. NO split checks for parties of 6 or more.

## specialties & pairings to complement

### **laura's bbq shrimp & grit cake** 15

stone ground grit cake, bourbon bbq sauce, crumbled  
bacon, cheddar cheese, warm ciabatta

### **l.a. jumbo lump crab cake** 15

stone ground grit cake, bacon balsamic collards,  
roasted red pepper beurre blanc, fruit chutney

### **mediterranean penne pasta** 13

sun-dried tomatoes, grape tomatoes, artichoke,  
kalamata olives,  
spinach atop fresh basil, parmesan, feta cheese

**add sauteed chicken** 5

**add sauteed shrimp** 9

**add sauteed sea scallops** 9

### **cajun shrimp & andouille**

#### **penne pasta** 16

grape tomatoes, sweet peppers, parmesan cheese,  
spicy cajun cream sauce

### **pan-seared mahi** 16

herb-roasted seasonal vegetables, roasted asparagus,  
pesto beurre blanc (gf)

### **\* seared jerk spiced salmon** 16

smoked fennel marmalade, toasted Israeli pearl  
couscous, tomatoes, spinach & garlic,  
lemon beurre blanc, panroasted asparagus

### **smoked pulled pork** 15

bacon balsamic collards, bleu cheese cole slaw (gf)

### **braised beef short rib** 16

beef demi, sweet potato & bacon hash,  
bacon balsamic collards (gf)

### **l.a. flatbread** 12

fire roasted eggplant puree, fresh mozzarella,  
roasted red peppers, tomatoes,  
basil pesto, parmesan cheese

**add sautéed or chili garlic shrimp** 9

### **mediterranean chicken** 14

#### **& cous cous**

mixed greens, basil pesto srirachi aioli,  
grilled pita

### **chapoutier, bila-haut,** cote du roussillon, fr.

white blend, elegant, citrus aromas

glass 10 | bottle 35

### **guilhem pays d'herault** rose, languedoc, fr

50% syrah, 50% carignan, floral nose, minerality mid palate

glass 10 | bottle 35

### **pasqua,** pinot grigio, veneto, italy

dry, crisp, classic old world pinot grigio

glass 9 | bottle 30

### **vina herminia, excelus,** 50% tempranillo, 50%

garnacha, dark fruit, balanced tannins & finish

glass 10 | bottle 35

### **grayson cellars,** chardonnay, Lot 11, st helena, ca.

glass 10 | bottle 35

### **kremstal,** gruner veltliner, austria, white pepper, crisp

glass 11 | bottle 38

### **ken wright,** pinot noir, yamhill-carlton, or.

bright red fruit mid palate

glass 11 | bottle 38

### **chat. sablard du grand moine,**

Bordeaux, lalande de pomerol, merlot, cab. franc

robust, tart wild blackberry, med. bodied

glass 10 | bottle 35

**ask to see our craft beer selections on draft & bottle**

**ask to see our wine spectator wine list**

## **split plate 3.5**

certified fresh local

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## warm sandwiches

### **island crab cake sandwich** 15

open-faced on grilled ciabatta, pan-fried crab cake, remoulade, fruit chutney, mixed greens, tomato, served with a side salad, balsamic vinaigrette

### **mahi your way** 15

pan-seared or blackened  
curry aioli, lettuce, tomato, on grilled ciabatta  
choice of side

### **\*blackened ahi rare tuna blt** 15

lettuce, tomato, wasabi mayo,  
on grilled Ciabatta & side of asian slaw

### **fried green tomato & pesto ham** 13

fresh mozzarella, pesto pimento cheese,  
on grilled Ciabatta ,choice of side

### **herb-roasted vegetable** 12

zucchini, squash, sweet peppers, onions, tomato,  
pimento cheese aioli, balsamic drizzle, choice of side

### **braised beef short rib** 15

caramelized onion, provolone, horseradish cream, on  
on grilled Ciabatta, choice of side

### **grilled meatloaf** 12

l.a. mustard sauce, on grilled Ciabatta, with choice of side  
**add grilled onions** .50 **add cheddar** .50

### **l.a. cuban** 14

smoked pulled pork, pork tenderloin, ham,  
swiss, housemade pickles, l.a. mustard, mojo dressing, on  
grilled Ciabatta, choice of side

### **smoked pulled pork** 14

mustard based BBQ Sauce, bleu cheese cole slaw,  
on grilled Ciabatta, choice of side

### **blackened chicken** 13

fresh mozzarella, lettuce, tomato, parmesan peppercorn,  
on grilled Ciabatta served with side of homemade potato  
chips & bleu cheese crumbles

### **chicken caprese** 13

sautéed chicken tenders, smoked tomato bacon jam,  
fresh mozzarella, basil pesto, grilled Ciabatta, choice of side

### **grilled cheese & soup of the day** 14

ask your server about today's feature

**\* may contain raw or undercooked ingredients**

## cold sandwiches

### **chicken salad croissant** 9

lettuce, tomato, choice of side

### **albacore tuna salad** 8

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

toasted wheat or white, side of sweet  
potato fries with grand marnier sauce

### **make it a blt** 1.95

### **smoked turkey & havarti blt wrap** 9

whole wheat tortilla, Boar's Head smoked turkey,  
raspberry chipotle aioli, choice of side

### **smoked salmon blt sandwich** 14

grilled Ciabatta, parmesan peppercorn aioli  
choice of side

### **heirloom tomato** 12

arugula, pickled purple onion, basil herb mayo,  
choice of toasted white or wheat bread, choice of side

### **greek veggie wrap** 8

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** 9

**make it a salad** veggie couscous, grilled pita 12

### **l.a. italian** 14

grilled ciabatta, Boar's Head pesto ham, proscuitto,  
capicola, fresh mozzarella, balsamic, olive tapenade,  
lettuce, tomato, choice of side

### **apple club** 13

pesto ham, smoked turkey, crispy bacon, smoked gouda,  
tart apple slices, l.a. honey mustard sauce,  
on grilled Ciabatta, choice of side

**choose one side, additional sides +4**

**potato salad | bleu cheese cole slaw | veggie couscous | bacon balsamic collards**

**| kettle chips | sweet potato fries**

**substitute a side | caesar | spinach | house salad | +4**

beverages

**sweet & unsweet iced tea 2.5 | raspberry or peach flavored iced tea 3**  
**arnold palmer iced tea & lemonade 3 | hot tea, coffee, iced coffee 3**  
**coke, diet coke, sprite 2.5 | bottled water, sparkling, natural 3**

wine & beer

**ask to see our**

**Wine Spectator, "Award of Excellence", wine list**

**and**

**by the glass or craft beer draft list**

**\$15 corkage fee will be applied to any retail wine consumed on premise**

**\$25 corkage fee will be applied for any wine brought in for consumption**

**certified fresh local proudly serving**

Limehouse Produce

Geechie Boy Grits

Lowcountry Shellfish



### Brunch

- Daniel Island Classic** **11**  
2 Eggs Cooked To Order, Boars Head Bacon,  
Geechie Boy Stone Ground Grits, White or Wheat Toast
- Bacon, Egg & Cheese Croissant** **10**  
Pesto Pimento Cheese, Choice of Side
- French Toast of the Day** **mkt**  
Choice of Side
- Sawmill Biscuits & Gravy** **12**  
Sausage gravy & buttermilk biscuits, served with choice of side
- \*Classic Benedict** **12**  
Open Face Grilled Ciabatta, 2 Poached Eggs,  
Boar's Head Pesto Ham, Lemon Hollandaise, choice of side  
Make it a Crabcake Benedict, topped with one egg, **add 8**  
Make it a Salmon Benedict, topped with one egg, **add 9**
- Omelet Of The Day** **14**  
Choice of Side
- Lowcountry Shrimp & Grits** **14**  
Shrimp, Andouille Sausage, Onions  
Cream Sauce, Geechie Boy Stone Ground Grits
- Braised Beef Short Rib Bowl** **14**  
L.A.Potatoes with sweet peppers & onions, cheddar,  
2 eggs your way
- \*Steak & Eggs** **16**  
Pepper Crusted Beef Tenderloin, Sweet Peppers  
& Onion Saute, Hollandaise, 2 Eggs Your Way,  
Geechie Boy Stone Ground Grits

**\*May contain raw or undercooked ingredients**



### Sides 4

#### 2 Eggs Your Way

Scrambled, Fried, \*Over Easy, \*Poached

#### Geechie Boy Grits

*Yellow Stone-ground grits from Edisto Island*

**May top with**

*Aged White Cheddar Pimento Cheese*

*or*

*Aged White Cheddar Jalapeno Pimento Cheese*

#### L.A. Potatoes

*Crispy Potato Chunks*

*tossed with Sweet Peppers & Onions*

#### Boar's Head Bacon

#### Boar's Head Grilled Pesto Ham

#### Seasonal Fruit

*Pineapple, melon, grapes, strawberries, raspberries*

**Buttermilk Biscuit** served with butter & jam

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#### Beverages to Complement

Charleston Coffee Roasters Coffee

Charleston Tea Plantation Hot Tea

*Raspberry, Peach, Earl Grey, Charleston Breakfast*

*Ask about our Boozy Teas* 4% abv **5**

Cucumber Seltzer 5% abv **5**

Grapefruit Seltzer 5% abv **5**

Basil Mint Hard Cider 6.9% abv **6**

Mimosa **glass 8 | carafe 27**



dinner menu

certified fresh local  
Proudly serving  
Pinckney Farm Vegetables  
Limehouse Produce  
Geechee Boy Grits

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raw or uncooked ingredients

please inform your server of any  
food allergies so that we may  
better serve you

split plate 3.5

## starters

### **laura's trio** 12

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

### **fried green tomatoes** 8

pimento cheese, pesto pimento cheese, fruit chutney, remoulade

### **\*smoked beef tenderloin carpaccio** sm 6 lg12

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

### **fried brie rolls** 7

raspberry chipotle coulis

### **I.a. charcuterie board of the day** 18

### **sweet potato fries** 5

grand marnier dipping sauce

### **mini I.a. crab cakes** 8

cajun remoulade, fruit chutney

### **cajun blackened scallops** 12

mango curry sauce

### **\*sesame crusted tuna** 8

wasabi, bok choy slaw, toasted almonds, asian vinaigrette

### **shrimp & crab wontons** sm 6, lg 12

ginger lime aioli

### **smoked salmon** 12

dill crème fraiche, chopped egg, shallots, capers, crostini

## soups & salads

### **daniel island salad** small 8, large 13

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

### **roasted beet salad** small 8, large 13

arugula, goat cheese, toasted pumpkin seeds, orange segments  
& pumpkin seed vinaigrette

### **heirloom tomato & fresh mozzarella salad** 13

arugula, basil vinaigrette, balsamic drizzle

### **house salad** small 7, large 9

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

### **spinach salad** small 7, large 9

cherry tomatoes, chopped egg, onion, parmesan cheese,  
crispy bacon, warm bacon dressing

### **caesar salad** small 7, large 9

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

### **chef's soup of the day** cup 5, bowl 9

## salad toppings

### **I.a. crab cake** 8

### **sauteed or blackened shrimp** 9

### **sauteed or blackened scallops** 9

### **\*sauteed or blackened salmon** 9

### **sauteed or blackened mahi** 9

### **sauteed or blackened chicken tenders** 5

### **\*smoked beef tenderloin; rare, thinly sliced** 9

### **\*sesame crusted or blackened ahi tuna** 8

## specialties & pairings to complement

**I.a. shrimp creole** 20  
Carolina gold rice topped with shrimp smothered in our tomato creole sauce

**I.a. jumbo lump crab cakes** 24  
two jumbo lump crabcakes, seasonal roasted veggies, sauteed spinach, roasted red pepper, beurre blanc, fruit chutney

**\*pan-seared scallops oscar style** 30  
jumbo lump crab, lemon Tabasco hollandaise, roasted fingerling potatoes, roasted asparagus

### **pasta of the day** mkt

**beer battered fried cod** 22  
housemade tartar sauce, pimento cheese grits, bleu cheese cole slaw

**\*pepper crusted salmon** 24  
blueberry gastrique & pimento cheese grits, honey balsamic roasted brussels sprouts

### **chef's seafood special** mkt

**\*sweet tea brined bone-in pork chop** 26  
sweet potato & bacon hash, oyster mushrooms, artichokes, roasted garlic, thyme, pan gravy

**\*pepper crusted filet** 28  
tomato bacon jam, Clemson bleu cheese, fingerling potatoes, honey balsamic roasted brussels sprouts

### **chef's fowl of the day** mkt

**braised beef short ribs** 24  
red wine demi, cauliflower mash, pan roasted asparagus

**dom. sangouard-guyot**, chardonnay, macon-villages, burgundy, fr.. fruit on nose & mid palate, creamy finish glass 11 | bottle 38

**guilhem pays d' herault**, rose, languedoc, france 50% syrah, 50% carignan, floral nose, minerality mid palate glass 10 | bottle 35

**annabella**, pinot noir, Russian river valley, , bright cherry notes, intergrated tannins, elegant glass 12 | bottle 40

### **ask to see our wine spectator wine list**

**chapoutier, bila-haut**, cotes du Roussillon, fr. White blend, elegant, citrus aromas, crisp glass 11 | bottle 38

**elyse, c'est si bon**, naggiar vineyard, rhone blend, sierra foothills, ca., smooth dark cherry spice glass 12 | bottle 40

### **ask to see our wine spectator wine list**

**hook & ladder**, pinot noir, russian river valley, ca red cherry, medium bodied, lingering blueberry cola bottle 40

**mazzocco** , cabernet sauvignon, sonoma county, ca small family owned winery, robust, cassis, hints of vanilla glass 15 | bottle 47

### **ask to see our wine spectator wine list**

**ramey**, claret, Napa Valley, 90 pts. WS graceful, rich, well structured, currant notes glass 13 | bottle 45