



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

20% gratuity added to parties of 6 or more. NO split checks for parties of 6 or more.
please inform your server of any food allergies so that we may better serve you

*** may contain raw or undercooked ingredients**

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

***May contain raw or undercooked ingredients**

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

*may contain
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