

TO BEGIN

Duo of Atlantic Oysters - 15
Roasted With Jalapeño Lemon Butter
Bloody Mary Shooters

Blue Crab Cakes - 15
Corn & Banana Pepper Chutney
Tabasco Aioli

Local Shrimp, Steel-Cut Anson Mills' Grits - 14
River House Andouille Sausage, Creamed Shallots

Crawfish and Summer Squash Risotto - 13

Sautéed Taylor Bay Scallops - 15
Carrot Dumplings, English Peas
Garden Spearmint Beurre Blanc

Marinated Picholine Olives - 9
Fried Marcona Almonds, Garden Rosemary

Daily Soup Creation - Market Price
Local Ingredients, Seasonally Inspired

CHARCUTERIE & CHEESE

House-Cured Charcuterie - 17
Served with Sweet & Sour Pickles, Boiled Peanut Hummus

Corned Beef Tongue
Maple and Chili Pork Salumi
Beef Peperone
Cracked Fennel Seed Saucisson Sec
Horseradish & Rosemary Sopressatta

Artisan & House Made Cheese Selection - 15
Served with River House Jam, Flat Bread, Spiced Pecans & Honey Comb

House Made Buttermilk Cotswold - Cow's Milk

Humboldt Fog - Goats Milk, California

Cabrales - Blue Cows Milk, Spain

Charcuterie & Cheese Sampler - 24
A share size sampler of our house made charcuterie and Artisan Cheese

FROM THE GARDEN

The "BLT" - 11
Glass Farms Tomatoes, Frisée
Brown Sugar Bacon, Micro Croutons
Buttermilk Black Pepper Dressing
Pickled Red Onion

Hearts of Romaine Salad - 9
Shaved Reggiano, Creamy Roasted Garlic
Dressing, White Anchovies
Marinated Olives

A Study In Beets - 11
Roasted - Pickled - Raw
Deviled Egg, Upland Cress

Petite Artisanal Greens - 8
Cracked Fennel Seed Flat Bread
Aged Balsamic, Mosto Olive Oil

Heirloom Tomatoes -12
Garden Basil, Aged Balsamic

SIDE DISH OFFERINGS - 5

Roasted Carrots and Brussels Sprouts
Garden Lavender Brown Butter

Foraged Mushrooms

Haricot Vert, Worcestershire Vidalia Onions

Summer Vegetable Celebration

Thyme Scented Jumbo Asparagus

"Mac & Cheese" Orecchietti Pasta
Fiscalini Cheddar

Buttermilk Scented Yukon Gold Potato Purée

Steel Cut Anson Mills Grits

GIFTS FROM THE SEA

Wild Alaskan King Salmon - 29
Anson Mills' Farro Piccolo
Beech Mushrooms, Zucchini Ribbons
Horseradish Beet Paint

Pan Roasted Atlantic Grouper - 33
Fregola Sarda Pasta, Broccolini,
Blistered Peppers, Garden Chive Purée

Mano De Leon Scallops - 32
Forbidden Rice, Baby Bok Choy
Yuzu Miso Drizzle

Maine Lobster, House Made Pasta - 38
May River Shrimp, Sapelo Island Clams
Andouille, Cippolini Onions
Spicy Tomato Broth

Day Boat Catch - Market Price
Daily Preparation Inspired By Local
Seasonal Ingredients

MEAT AND THREE

Prime Beef Tenderloin - 34
Buttermilk Scented Potato Purée
Foraged Mushrooms
Thyme Scented Asparagus
Makers Mark® Peppercorn Reduction

Southern Fried Chicken - 25
Fork Smashed Fingerling Potatoes
Baby Greens, Sweet Corn

Niman Ranch Lamb Rack - 35
Saura's Pride Sweet Potato Purée
Vidalia Onion Confit, Roasted Carrots

Kurobuta Pork Chop, Sausage - 31
Fiscalini Cheddar "Mac & Cheese"
Thomas Creek Pilsner Braised Cabbage

The Butchers Block - Market Price
Chefs Daily Cut, Select Three Sides

*WE SUPPORT THE FOLLOWING FARMS, ARTISAN GROWERS
& LOCAL FISHERMEN*

PALMETTO BLUFF GARDENS

ANSON MILLS

THE CHEF'S GARDEN

NIMAN RANCH

WILBANKS APIARYS

MR. OLSEN'S FREE -RANGE EGGS

SWEET GRASS DAIRY

GLASS FARMS

KEEGAN FILION

FUDGE FARMS

BLUFFTON OYSTER COMPANY

CAW-CAW CREEK

*Please Refrain From Using Cellular Phones in the Main Dining Room
20% Gratuity on Parties of Six or More*