

Jasmine Porch

STARTERS

PAN ROASTED PEI MUSSELS Creamy Saffron Broth · Sweet Peppers	24
FRIED OYSTERS & OKRA Tomato-Bacon Jam · Pimento-Buttermilk Dressing	21
CHEDDAR-BACON CORN FRITTERS Hot Honey · Warm Pimento Cheese Spread	17
FRIED GREEN TOMATOES Benne Seeds · Sweet Corn Purée Green Tomato Chow-Chow	17
CHARLESTON CRAB CAKE Okra & Sweet Corn Fricassee · Applewood Bacon	24
*EAST COAST OYSTERS ON THE HALF SHELL Blackberry Mignonette · Cocktail Horseradish · Lemon	5/EACH

SOUP & SALAD

SHE CRAB BISQUE Fresh Blue Crab · Sherry	15
BABY SPINACH SALAD Local Strawberries · Local Blueberries Baby Spinach · Warm Bacon Vinaigrette Sunflower Seeds · Feta Cheese	19
ROASTED BEETS SALAD Arugula · Goat Cheese · Candied Pecans Champagne-Vanilla Vinaigrette	19
*CAESAR SALAD Crispy House Bacon · Thyme Crostini Classic Caesar Dressing	18

ENTRÉES

SHRIMP & GRITS Buttered Shrimp · Marsh Hen Mill Grits Sweet Peppers & Onions · Tasso Ham Tomato Gravy	42	*HERITAGE PORK CHOP Marsh Hen Mill Farro Picola · Lacinato Kale Blackberry Jus	50
*PEACH TEA BRINED SWORDFISH Crimson Lentils · Spring Carrots Ginger-Carrot Puree · Peach Salsa	52	*FILET MIGNON Mashed Potatoes · Sautéed Shiitake and Oyster Mushrooms · Pearl Onion Spinach · Bordelaise	60
FRIED WHOLE FLOUNDER Carolina Gold Rice · Sea Island Red Peas Bacon · Charred Okra · Lemon Beurre Blanc	58	ROASTED JOYCE FARMS CHICKEN Vidalia Onion Fettuccine Applewood Smoked Bacon English Peas & Tendrils · Sweet Pepper Jam	42
*PAN SEARED SCALLOPS Crawfish Polenta · Smoked Ham Hock Broth Sea Beans · Oyster Mushrooms · Baby Kale	52	SOUTHERN RATATOUILLE House-Made Fettuccini Blistered Grape Tomatoes · Tomato Bisque	36
*COFFEE RUBBED VENISON Parsnip Puree · Radish Confit Shaved Fennel Salad · Pickled Blueberries Blueberry Gastrique	70	FRESH CATCH Little Neck Clams · Corn Soubise Butter Bean Succotash	50

TOUR OF THE LOWCOUNTRY

3 COURSES 85 · WINE PAIRING 30

SHE CRAB BISQUE & FRIED GREEN TOMATOES
Chardonnay · "Les Charmes"
Macon-Lugny, France

FILET MIGNON & SHRIMP & GRITS
Sangiovese · Ricasoli Brolio · Chianti Classico, Italy

ROASTED PEACH TART
Cranberry Coulis · Caramel Ice Cream

SIDES 12

TILLAMOOK CHEDDAR MACARONI & CHEESE

DUCK FAT HARICOT VERTS ALMONDINE

MARSH HEN MILL CHEDDAR GRITS

**SAUTÉED SHIITAKE & OYSTER
MUSHROOMS**

BRUSSELS & BACON

CIDER GLAZED CARROTS

Please make your server aware of any food allergies or dietary restrictions we can accommodate.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.