



# Jasmine Porch

## STARTERS

---

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

## SOUP & SALAD

---

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

## ENTRÉES

---

<b>SHRIMP &amp; GRITS</b> Buttered Shrimp · Marsh Hen Mill Grits Sweet Peppers & Onions · Tasso Ham Tomato Gravy	42	<b>*HERITAGE PORK CHOP</b> Marsh Hen Mill Farro Picola · Lacinato Kale Blackberry Jus	50
<b>CONFIT DUCK THIGH &amp; LEG</b> Mushroom Risotto · Braised Red Cabbage Lil' Moo Cheese · Hot Honey	52	<b>*FILET MIGNON</b> Mashed Potatoes · Sautéed Shiitake and Oyster Mushrooms · Pearl Onion Spinach · Bordelaise	60
<b>FRIED WHOLE FLOUNDER</b> Carolina Gold Rice · Sea Island Red Peas Bacon · Charred Okra · Lemon Beurre Blanc	58	<b>ROASTED JOYCE FARMS CHICKEN</b> Vidalia Onion Fettuccine · Benton's Bacon English Peas & Tendrils · Sweet Pepper Jam	42
<b>*PAN SEARED SCALLOPS</b> Crawfish Polenta · Smoked Ham Hock Broth Sea Beans · Oyster Mushrooms · Baby Kale	52	<b>ROASTED ACORN SQUASH</b> Toasted Fregola Pasta · Pomegranate Molasses Butternut Squash · Brussels Sprouts · Asparagus Sherry · Pumpkin Seeds	38
<b>SHORT RIB</b> Trumpet Mushroom Ragu · Sweet Potato Puree Fried Vidalia Onions	70	<b>FRESH CATCH</b> 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 Brollo · Chianti Classico, Italy

**ROASTED PEACH TART**  
Cranberry Coulis · Caramel Ice Cream

## SIDES 12

---

**TILLAMOOK CHEDDAR MACARONI & CHEESE**  
**BRUSSELS & BACON**  
**CIDER GLAZED CARROTS**