



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 5/EACH Blackberry Mignonette · Cocktail Horseradish · Lemon	

SOUP & SALAD

SHE CRAB BISQUE Fresh Blue Crab · Roasted Corn · Sherry	18
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	44	*HERITAGE PORK CHOP Marsh Hen Mill Farro Picola · Lacinato Kale Blackberry Jus	50
*CONFIT DUCK THIGH & LEG Mushroom Risotto · Braised Red Cabbage Lil' Moo Cheese · Hot Honey	52	*FILET MIGNON Mashed Potatoes · Sautéed Shiitake and Oyster Mushrooms · Pearl Onion · Spinach · Bordelaise	68
FRIED WHOLE FLOUNDER Carolina Gold Rice · Sea Island Red Peas Bacon · Charred Okra · Lemon Beurre Blanc	58	ROASTED JOYCE FARMS CHICKEN Vidalia Onion Fettuccine · Benton's Bacon English Peas & Tendrills · Sweet Pepper Jam	44
*PAN SEARED SCALLOPS Crawfish Polenta · Smoked Ham Hock Broth Sea Beans · Oyster Mushrooms · Baby Kale	52	ROASTED ACORN SQUASH Toasted Fregola Pasta · Pomegranate Molasses Butternut Squash · Brussels Sprouts Asparagus · Sherry · Pumpkin Seeds	38
SHORT RIB Trumpet Mushroom Ragu · Sweet Potato Puree Fried Vidalia Onions	70	FRESH CATCH Little Neck Clams · Corn Soubise Butter Bean Succotash	54

TOUR OF THE LOWCOUNTRY

3 COURSES 90 · 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

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.