

Appetizers

Today's Soup

CUP 3.99 BOWL 5.99

Add a produce salad for 3.99

Damn Fine Gumbo

CUP 4.99 BOWL 6.99

Add a produce salad for 3.99

Saganaki

Kasseri cheese flamed in brandy
with fresh BeauGro bread. 11.99

Hot Gorgonzola & Fresh Spinach Dip *gf*

With grilled pita and lavosh
crackers. 11.99

Hot Carolina Crab Dip *gf*

With grilled pita and lavosh
crackers. 11.99

Beaufort Cheese & Fruit Board *gf*

BeauGro pimiento cheese with spiced
pecans, Granny Smith apple slaw and
lavosh crackers (with gluten-free crackers
add 2.49). 9.99

Salads

ALL ARE SERVED WITH OUR BREAD.

Indo-Asian Salad*

Seasonal greens tossed with fried
wontons, water chestnuts, julienne
vegetables, red pepper and peanuts in a
sesame vinaigrette or twisted in lavosh
with a side and a pickle.

CHICKEN 10.99 | SHRIMP 15.99 | TUNA MKT

Grecian Salad *gf*

Seasonal greens topped with feta,
Calamata olives, onions, tomatoes, beets,
pepperoncini and cucumbers or twisted in
lavosh with a side and a pickle. 9.99

Cobb Salad *gf*

Seasonal greens with bacon, gorgonzola,
tomatoes, olives, onions and egg on
greens with vinaigrette or twisted in a
tortilla with a side and a pickle.

CHICKEN 11.99 | SHRIMP 16.99 | TUNA MKT

Caesar Cardini Salad*

Romaine lettuce, croutons and fresh
parmesan tossed in the original fashion or
twisted in lavosh with a side and a pickle. 7.99

Produce Salad *gf*

Seasonal greens, tomatoes, cucumbers
and julienne vegetables. 5.25

ADD SLICED CHICKEN BREAST (4.99),
SHRIMP (6.99), CRAB CAKES (8.99) OR
FRESH TUNA (6.99) TO ANY SALAD.

{ Extra dressing 99¢. Extra bread 1.99. }



Sandwiches

ALL SANDWICHES COME WITH PASTA OR POTATO SALAD, SWEET POTATO CHIPS
OR CAROLINA CAVIAR. SUBSTITUTE FRESH FRUIT SALAD OR BROCCOLI SALAD
FOR ANY SIDE FOR 99¢. GLUTEN-FREE BREAD IS AVAILABLE FOR 2.49.

Nº 1 The Queen's Club

Ham, turkey, bacon, cheddar and Swiss cheese, Honeycup®
mustard and basil mayo on toasted sourdough with lettuce
and roasted tomatoes. 9.99

Nº 2 Fuhgeddaboutit

Shaved turkey with roasted red pepper, goat cheese,
peach-Vidalia onion relish, seasonal greens and bacon
on BeauGro whole wheat focaccia. 9.99

Nº 3 Charles's Cranky Crab Sandwich

Two sautéed crab cakes with lettuce, tomato, provolone
cheese and spicy rémoulade sauce in a croissant. 13.99

Nº 4 Reuben Willis from Down East

Beer-grilled corned beef with Swiss cheese, rémoulade sauce
or Dijon mustard and coleslaw on toasted marbled rye. 9.99

Nº 5 One Fun Guy

Grilled mushrooms, peppers, onions, tomatoes and
spinach smothered with mozzarella in garlic bread
with dressed seasonal greens. 9.99

Nº 6 Sumpin's Jumpin'*

Fresh fish sandwich created daily. Also offered as a salad.
MARKET PRICE

Nº 7 Apple Granny

Chicken salad topped with apples, onion, lettuce
and cheddar on a croissant. 9.99

Nº 8 Huey's Hacha Choania

Roast brisket or chicken burrito wrap with grilled peppers,
onions, mushrooms, smoked Gouda pimiento cheese,
shredded cabbage and BeauGro pepper jelly. 11.99

Nº 9 Sonnamabeach

Capicola, Polish ham and salami with provolone and mozzarella
cheeses on crusty garlic bread with herb aioli, grilled onions
and peppers and dressed field greens, oven roasted. 9.99

Nº 10 Gyro

Grilled lamb and beef strips or sliced grilled chicken
with onion, tomato, lettuce and tzatziki sauce in
Greek pita bread. 9.99 | ADD FETA CHEESE 1.49

Gougères

Parmesan pastry filled with fresh chicken salad, BeauGro's own
pimiento cheese, shrimp salad or egg and bacon salad
with a fruit garni. *Sorry, no splits on this one.*

ONE WITH ANY SIDE 7.99 | ONE WITH A CUP OF SOUP 8.99
ONE WITH A CUP OF GUMBO 9.99

TWO WITH ANY SIDE 8.99

gf These items are gluten free. Some substitutions may be required.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. ALL MENU ITEMS COOKED TO ORDER.

There will be an 18% gratuity on separate checks and on parties of five or more. There is a \$4 charge to share an entrée. All prices subject to change.

Appetizers

Today's Soup

Bowl MARKET

Saganaki

Kasseri cheese flamed in brandy with fresh BeauGro bread. 12.00

Hot Gorgonzola & Fresh Spinach Dip *Gf*

With grilled pita and lavosh crackers. 12.00

Carolina Crab Dip *Gf*

With grilled pita and lavosh crackers. 12.00

Seafood Burros

Grilled shrimp and scallops with fresh spinach, caramelized onions, queso, salsa verde, pico de gallo and crema wrapped in a flour tortilla. 15.00

Carolina Crab Cakes

Two sautéed cakes served with a spicy Carolina rémoulade and fresh lemon and lime. 13.00

Beaufort Cheese & Fruit *Gf*

BeauGro pimienta cheese with spiced pecans, Granny Smith apple slaw and lavosh crackers (with gluten-free crackers add 2.50). 10.00

Ahi Tuna Napoleon*

Fresh local 4-ounce yellowfin tuna fillet with crispy wontons, wasabi coleslaw, pickled ginger, cilantro, sweet garlic sauce and sesame seeds. 15.00

Salads

Caesar Cardini Salad*

Fresh crisp romaine lettuce tossed with croutons and parmesan cheese.

WITH ENTRÉE 6.00 | AS AN ENTRÉE 11.00

Aunt Marion's

Apple & Onion Salad *Gf*

Fresh greens topped with apple, Bermuda onion and gorgonzola cheese with wild cranberry vinaigrette.

WITH ENTRÉE 6.00 | AS AN ENTRÉE 11.00

Grecian Salad *Gf*

Fresh greens topped with feta, Calamata olives, Bermuda onions, tomatoes, roasted beets, pepperoncini and cucumbers with herbal vinaigrette dressing.

WITH ENTRÉE 6.00 | AS AN ENTRÉE 11.00

ON ENTRÉE SALADS ADD SHRIMP (14.00), SCALLOPS (MARKET), FREE-RANGE CHICKEN BREAST (11.00) OR FISH OF THE DAY (MARKET).

{ Extra dressing 1.00. Extra bread 2.00. }



Main Courses

ALL MAIN COURSES COME WITH A PRODUCE SALAD OR A CUP OF TODAY'S SOUP AND OUR BREAD. CONSIDER ADDING GRILLED SHRIMP (9.00) OR SCALLOPS (MARKET) TO YOUR ENTRÉE.

Nº 1 Smoked Sea Salt Seared Tuna* *Gf*

Yellowfin tuna encrusted in smoked sea salt with sweet chili yogurt, black truffle oil, fried leeks, rice and seasonal vegetable. 29.00

Nº 2 Double Cut Pork Chop* *Gf*

Stuffed with fresh mozzarella, roasted tomatoes and pesto laced with a Marsala demi-glace and served with potato and seasonal vegetable. 27.00

Nº 3 Pan-Seared Shrimp & Scallops

Roasted tomatoes, fresh basil and spinach in champagne cream over BeauGro tagliatelle. 29.00

Nº 4 New York Strip Bulgogi*

Barbecued Korean style with scallions, served with Carolina kimchi, rice and seasonal vegetable. 33.00

Nº 5 Old Nº 9 Chicken Saltimbocca

Country ham, sage-wrapped chicken supremes and roasted mushroom-morel cream over BeauGro tagliatelle with seasonal vegetable. 25.00

Nº 6 Duck Two Ways* *Gf*

Pan-seared breast of duck au poivre, crispy quinoa duck confit cake, sweet potato caramel, spring vegetable crudo and rice. 29.00

Nº 7 Roasted Rack of Lamb* *Gf*

Grilled with BeauGro pepper jelly beurre rouge, chèvre and mint gremolata with potato and seasonal vegetable.

HALF RACK 28.00 FULL RACK 42.00

{ Extra sauce 2.00. Extra bread 2.00. }

Gf These items are gluten free. Some substitutions may be required.

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Sharings & Go Alongs

Sliced Country Ham 6.99 *Gf*

Morning Glories & Coffee Cakes
A basket of 3 of each. 4.99

2 Buttermilk Pancakes 2.99

**4 Rashers of Bacon or
Southern Sausage Links** 5.99 *Gf*

Home Fries or Grits 2.99
Add cheese 1.99

5 Mini Sweet Potato Biscuits 2.49
Smothered in sausage gravy. 5.99
Stuffed with country ham and
BeauGro pepper jelly. 6.99

NoonShine

BeauGro Bloody Mary
Made to order with Skyy vodka. 7.99

BeauGro Screwdriver
With Skyy vodka and fresh-squeezed
orange juice over ice. 7.49

Twisted Rooskie
Skyy vodka, Kahlúa, Bailey's Irish Cream
and milk over ice. 11.99

BeauGro Rum Punch
Bacardi, Malibu Mango, fresh-squeezed
OJ, pineapple and grenadine over ice
with Meyers's Dark Rum floater. 11.99

Ice Pick
A spiked Arnold Palmer, with Skyy
vodka, iced tea and lemonade. 6.99

Mimosa 6.99

Today's Sangria 6.99

Grocery Latte
Espresso and steamed milk with Tia Maria,
Amaretto and Crème de Cacao. 7.99

Brunch Main Courses

ALL EGGS ARE SERVED WITH HOME FRIES OR GRITS, FRUIT GARNI AND
BREAKFAST PASTRIES. GLUTEN-FREE BREAD IS AVAILABLE FOR 2.49.

Nº 11 Stack O' Cakes

Five buttermilk pancakes with warm syrup, rashers or
BeauGro rope sausage and fruit garni. 8.99

Nº 12 Coastal Scramble *Gf*

Three eggs scrambled with shrimp, asparagus tips,
scallions and Boursin cheese. 11.99

Nº 13 Benedict Arnold

Crab cakes on crostini with poached eggs, asparagus,
sweet potato threads and Hollandaise sauce. 13.49

Nº 14 Eggs Wellington

Grilled beef striploin on crostini with mushroom
duxelles, two poached eggs, spinach and Hollandaise
dusted with tomato confetti. 15.99

Nº 15 Eggs Florentine

Sautéed spinach and roasted mushrooms over crostini
with two poached eggs, sweet potato sticks and
Hollandaise. 10.99

Nº 16 Eggsactly To Order

BEN & FLO one Benedict, one Florentine. 12.49

BEN & WILLIE one Benedict, one Wellington. 14.99

FLO & WILLIE one Florentine, one Wellington. 13.49

Nº 17 Omelet Your Way *Gf*

Three eggs folded with any selection of: country ham,
bacon, sausage, peppers, tomato, scallion, mushrooms,
spinach, cheddar, Swiss or mozzarella. 10.99

Nº 18 Uncle Claude

TWO EGGS any style with ciabatta toast. 6.99

WITH BACON or sausage links. 9.50

SUPER SLAM, with bacon or sausage and two
flavored buttermilk pancakes. 11.50

POACHED & STACKED on ham and ciabatta toast
and covered with Hollandaise sauce. 12.99

Nº 19 BBQ Shrimp & Grits

New Orleans style, served with creamy grits. 15.99

Beverages

OUR COFFEE & ESPRESSO DRINKS ARE AVAILABLE REGULAR OR DECAFFEINATED.

Coffee 2.49

Tea, hot or iced 2.49

Espresso SINGLE 2.49 DOUBLE 3.79

Cappuccino SINGLE 2.99 DOUBLE 3.99

Caffè Latte SINGLE 3.49 DOUBLE 4.99

Fountain Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Dr. Pepper ... 2.49

Hand-Crafted Sodas

Saranac & Stewart's sodas, Barritt's Ginger Beer 2.99

Caffè Mocha 4.49

Juice, Cranberry, Pineapple, Grapefruit, Tomato, Mixed ... 2.99

Fresh Squeezed Orange Juice .. SMALL 4.99 .. LARGE 5.99

Virgin Mary 6.00

Bottled Water ASK YOUR SERVER

Gf These items are gluten free. Most main courses can be made gluten free with some substitutions. Ask your server.

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Sparkling Wines

Chandon Brut Classic {Yountville, CA}	SPLIT 9.50
Avisi Prosecco {Italy}	30.00
Saint-Hilaire Brut {France}	35.00

Roederer 'Brut Rosé' {Anderson Valley, CA}	45.00
Roederer 'Brut Premier' Champagne {Reims, France}	65.00

White Wines

	GLASS	BOTTLE
Ruffino 'Lumina' Pinot Grigio {Italy}	7.50	29.00
Barone Fini Pinot Grigio {Valdadige, Italy}	8.00	31.00
Château Miraval 'Rosé' Cinsaut/Grenache {Provence, France}	8.50	33.00
Laurenz V. Grüner Veltliner {Austria}	7.50	29.00
Pascal Jolivet Sancerre {Loire, France}	9.50	37.00
Roth Sauvignon Blanc {Alexander Valley, CA}	8.00	31.00
Drylands 'Marlborough' Sauvignon Blanc {New Zealand}	7.50	29.00
Maysara 'Arsheen' Pinot Gris {McMinnville, OR}	8.00	31.00
Doña Paula 'Los Cardos' Chardonnay {Argentina}	7.50	29.00
Fess Parker Chardonnay {Santa Barbara Co., CA}	8.00	31.00

	GLASS	BOTTLE
Pine Ridge Chenin Blanc/Viognier {Clarksburg/Yolo Co., CA}	8.00	31.00
Sun Garden Riesling {Mosel, Germany}	7.50	29.00
Moscadoro Moscato {Piedmont, Italy}	7.50	29.00
Jermann Pinot Grigio {Friuli-Venezia Giulia, Italy}		50.00
Ceretto 'Langhe Doc Arneis' Arneis {Piedmont, Italy}		35.00
Belle Glos 'Oeil de Perdrix' Pinot Noir Blanc {Sonoma, CA}		34.00
Régis Minet Pouilly-Fumé {Loire, France}		40.00
Clos Du Val Chardonnay {Napa Valley, CA}		45.00
Groth Chardonnay {Mt. Veeder, Napa Valley, CA}		50.00
Vincent Girardin Pouilly-Fuissé {Burgundy, France}		45.00

Red Wines

	GLASS	BOTTLE
Viña Zaco Rioja {Spain}	7.50	29.00
Banfi Chianti Classico Riserva Sangiovese Blend {Italy}	8.00	31.00
Lincourt Pinot Noir {Santa Rita, CA}	8.50	33.00
Etude 'Lyric' Pinot Noir {Santa Barbara, CA}	9.50	37.00
Charles Krug Merlot {Columbia Valley, WA}	8.00	31.00
J.Lohr 'Hilltop' Cabernet {Paso Robles, CA}	11.00	41.00
Roots Run Deep 'Educated Guess' Cabernet {Napa Valley, CA}	8.50	33.00
Terra d'Oro 'Barbera' Barbera {Amador, CA}	8.00	31.00
HandCraft 'Petite Sirah' Petite Sirah {Manteca, CA}	8.00	31.00
The Hogue Cellars 'Genesis' Syrah {Columbia Valley, WA}	9.00	35.00
Bodega Gratia Malbec {Argentina}	8.00	31.00
Clautiere '2 Cocky Sisters' Red Blend {Paso Robles, CA}	7.50	29.00
Michael David 'Earthquake' Zinfandel {Lodi, CA}	9.00	35.00
Saintsbury Pinot Noir {Carneros, CA}		46.00

	BOTTLE
Belle Glos 'Las Alturas' Pinot Noir {Santa Lucia Highlands, CA}	50.00
Sokol Blosser Pinot Noir {Dundee Hills, OR}	60.00
Peirano Estate 'The Immortal Zin' Zinfandel {Lodi, CA}	31.00
Swanson 'Cygnet' Merlot {Oakville, Napa Valley, CA}	35.00
Steele 'Stymie' Merlot {Stag's Leap, Napa Valley, CA}	45.00
Orin Swift 'Department 66' Grenache {Maury, France}	65.00
Mollydooker 'Blue Eyed Boy' Shiraz {Australia}	48.00
If You See Kay Cabernet Sauvignon Blend {Lazio IGT, Italy}	35.00
Kobalt 'Window Pane' Red Blend {Napa, CA}	80.00
Chalk Hill 'Estate Red' Red Blend {Chalk Hill, CA}	85.00
Honig Cabernet Sauvignon {Napa Valley, CA}	55.00
Duckhorn Vineyards Cabernet {Napa Valley, CA}	95.00
William Cole 'Cuvée Clair' Cabernet {Napa Valley, CA}	225.00

Bottled Beer

	%ABV	BOTTLE
Bass Ale {England}	5.00%	4.25
Bell's 'Two Hearted' IPA	7.00%	4.25
Breckenridge Vanilla Porter	4.70%	4.25
Budweiser	5.00%	3.50
Bud Light	4.20%	3.50
Coors Light	4.20%	3.50
Corona {Mexico}	4.60%	4.25
Clausthaler Low Alcohol {Germany}	0.45%	4.25
Duck-Rabbit Milk Stout	5.70%	4.25
Foothills Carolina Blonde	4.30%	4.25
Heavy Seas 'Clipper Fleet' Gold Ale	4.90%	4.25
Highland Gaelic Ale	5.80%	4.25
J.K. Scrumpy's Hard Cider (22-OZ.)	5.50%	9.00
Maisel's Weisse Hefeweizen (16.9-OZ.)	5.40%	9.00

	%ABV	BOTTLE
Michelob Ultra	4.20%	3.50
Miller Lite	4.17%	3.50
Mother Earth 'Weeping Willow Wit'	5.00%	4.25
Natty Greene's 'Buckshot' Amber Ale	4.90%	4.25
O'Hara's Irish Stout {Ireland}	4.30%	4.25
Samuel Smith's Nut Brown Ale {England}	5.00%	4.25
Scrimshaw Pilsner	4.40%	4.25
Stella Artois {Belgium}	5.90%	4.25
Stone Pale Ale	5.40%	4.25
Uinta 'Hop Nosh' IPA	7.30%	4.25
Victory 'Golden Monkey'	9.50%	4.25
Yuengling	4.40%	3.50