

# Village

## SOCIAL

DINNER

### SNACKS

Estate Lettuce Salad 12  
Roasted Peppers, Pickled Radish  
Sunflower Seeds, Chevre, Champagne Vinaigrette  
\*\*\*Add Salmon 12

Arugula & Feta Salad 13  
Seasonal Fruit, Hazelnuts  
Preserved Lemon Vinaigrette  
\*\*\*Add Salmon 12

Buratta & Heirloom Tomatoes 10  
Pickled Summer Berries, Pinenuts, Grilled Bread

Blue Crab Cake 14  
Preserved Lemon Remoulade  
Micro Greens

Lo-Pitch Mussels 10  
Hi-Wire Lo-Pitch IPA, Garlic, Chili Flakes, Butter  
Tomatoes, Grilled Bread

Prosciutto Wrapped Scallops 14  
Tabouleh, Pomegranate Coulis

She Crab Bisque 8/12  
Jumbo Lump Crab, Grilled Bread

Grilled Oysters 14  
Pesto Butter, Creole Tomato Jam

### SHARED BITES

Cheese & Pickles 14  
Clemson Blue, 3 Graces Cheese  
Manchego, Pickled Vegetables, Honey, Grilled Bread

Beer Battered Brussels Sprouts 8  
Malt Vinaigrette

Cheddar Biscuits & Butter 5  
Cultured Butter, House-Made Blueberry Jam

Seafood "Fondue" 14  
Toasted Bread

Chilled Crab Salad 15  
Herb Creme Faiche, Avocado, Tobiko

### CHILLED SEAFOOD

Oysters on the Half Shell\* 3 ea  
Lemon, Crackers, Cocktail Sauce

Shrimp Cocktail 12/14  
1/4lb or 1/2lb Poached Shrimp  
Cocktail Sauce, Lemon

Tuna Tartare\* 15  
Sweet Chermoula, Cucumber, Harissa Mayo  
Papadam

Chilled Shellfish Platter\* 85  
1lb Poached Shrimp, 2 Lobster Tails  
One Dozen Raw Oysters, Crab Salad

### MAINS

Frogmore Stew 26  
Shrimp, Clams, Lobster, Corn  
Andouille Sausage, Potatoes, Grilled Bread

Herb Roasted Chicken 24  
Summer Market Vegetables, Chicken Demi Glace  
Buttermilk Whipped Potatoes

Market Seafood 34

Grilled Pork Chop 28  
Barkley's Mill Cheese Grits, Collard Greens  
Estate Blackberry BBQ Sauce

Verlasso Salmon & Crab 36  
Arugula & Jumbo Lump Crab Risotto,  
Horseradish Creme Fraiche

Carolina Shrimp & Grits 24  
Low Country Sauce, 1/2 Dozen Shrimp  
Barkley's Mill Cheese Grits, Green Onion

Mushroom & English Pea Risotto 20  
Arugula, Asparagus, Chive, Pecorino

Chili Dusted Ribeye\* 34  
12oz. Center Cut Ribeye, Grilled Asparagus, Herb  
Potatoes, Balsamic Demi Glace

The Social Burger\* 18  
Local Beef, Bacon-Onion Jam, White Cheddar  
Croissant Bun, House Pickles, Garlic-Herb Fries  
\*\*\*Substitute House-made Black Bean Burger

### SIDES

Herb Potato Wedges 4  
Grilled Asparagus 4  
Steamed Broccoli 4

Collard Greens 4  
Garlic Herb Fries 4  
Macaroni Au Gratin 4