

SUPPER

• RAW BAR •

OYSTERS* HALF/DOZEN

bourbon soy mignonette/local tomato cocktail sauce/
seasonal sorbet mkt

SHRIMP CEVICHE

local cantaloupe/honey/key lime/jalapeño/crispy benton's ham 13

TUNA CRUDO*

gulf yellowfin/compressed watermelon/mesquite olive oil
cucumbers/choupique caviar 15

TEXAS VENISON CARPACCIO*

texas olive ranch meyer lemon olive oil + pecan balsamic/brazos valley
parmesan/red onion/house preserved lemon 16

SHRIMP "COCKTAIL"

poached gulf shrimp/pickled haricot verts/olives/lemon 12

BLUE CRAB CLAWS

marinated "west indies style" 12

OYSTERS, CHAMPAGNE + CAVIAR

orange champagne sorbet/paddlefish roe 15

FRUTTI DI MARE* SMALL/LARGE

oysters/poached shrimp/mussels/crab claws mkt
add lobster mkt

SOUTHERN CAVIAR TASTING

blini/shallots/chives/creme fraiche/pickled quail egg 39

• SMALL PLATES •

GRILLED OYSTERS

andouille butter/smoked red peppers/crispy shallots 15

SMOKED CATFISH + FOIE GRAS PATE

muscadine gelée/thyme/house crackers 16

RABBIT TERRINE

house brioche/tarragon/southern peach mostarda/candied pistachio 13

CHARCUTERIE PLATE

seasonal pickles/house mustard/cheese straws 19

SOUTHERN CHEESE PLATE

local honey/seasonal fruit/candied pecans 17

LOCAL GALA APPLE + WALNUT SALAD

fennel/pickled celery/arugula/crispy shallots/asher blue vinaigrette 11

CRAIG'S FRIED OYSTER SALAD

grilled romaine/smoked comeback/ricotta salata/pepitas 14

PM WEDGE

frozen iceberg/house bacon/asher blue/pickled onions/candied pecans 12

DAILY SOUP

• LARGE PLATES •

CHICKEN AND THE EGG

ratatouille/pickled mushrooms/arak poached farm egg 24

MEAT + POTATOES*

crispy new potatoes/wood fired shiitake mushrooms + cippolini onions/
golden raisin jus hanger steak 27 new york strip 36

CAROLINA TROUT

smoked trout/anson mills gold rice/benne marinated cucumbers/
creme fraiche vinaigrette/trout roe 25

TWO RUN FARM LAMB RAGU

torn pasta nero/fresh lady peas/preserved lemon/pickled chiles/mint 25

LOCAL VEGETABLES

grilled tomato/caramelized squash/roasted corn pudding/pickled
blackberries + green tomatoes 16

PM BURGER*

two run farms beef/truffled fontina/butter lettuce/heirloom tomato/
brioche/house cut regular or sweet potato fries 17

DAILY FISH

SEASONAL WILD GAME

THERE IS A RISK WITH CONSUMING RAW OR UNDERCOOKED PROTEINS

