

SIGNATURE ELIXERS

STRESS RELIEVER
cardamom, hibiscus, lavender, lemongrass,
vanilla 6

PAIN RELIEF
ginger, turmeric, black pepper,
ginger beer 6

FIRST TASTES

TRUFFLE FRIES
skinny fries, grated parmesan, truffle mist 10

FRIED CALAMARI
asiago, calabrese aioli, pepperoncini 17

TUNA POKE*
ahi tuna, sesame-ginger sauce, seaweed salad
cucumber-mango relish, shrimp puff 18

JUMBO LUMP CRAB CAKE
lemon basil aioli, mustard seed,
tartar sauce 26

DEVEILED EGGS GF
three deviled eggs topped with crab, bacon
and black garlic 18

CEVICHE
leche de tigre hot sauce, peruvian yellow chilli,
citrus cured shrimp and white fish 20

LARKIN'S FAMOUS SHE CRAB SOUP GF
Cup 8
Bowl 11

SOUP OF THE DAY
Cup 7
Bowl 10

SIGNATURE SALADS

LARKIN'S GARDEN SALAD GF
mixed greens, shaved carrots, cucumbers,
tomatoes, buttermilk ranch dressing 10

STEAK SALAD
roasted red peppers, green onions, pine nuts,
mint, crispy leeks, lemon yuzu vinaigrette 28

CLEMSON BLUE CHEESE WEDGE GF
iceberg lettuce wedge, bacon, tomatoes,
clemson blue cheese dressing 14

CHICKEN SALAD PLATE
yogurt-based chicken salad, fresh fruit,
cucumbers, sunflower seeds, bruschetta 14

LARKINS CASEAR GF
crisp romaine, parmesan, croutons,
roasted cherry tomatoes, house made
caesar dressing 12

SALMON, BEET & GOAT CHEESE SALAD
seared salmon, arugula, local beets,
goat cheese chevre, toasted hazelnuts,
apple cider vinaigrette 28

STRAWBERRY SALAD
strawberries, mixed greens,
spicy pecans, blue cheese crumbles,
balsamic vinaigrette 13

CHOPPED SALAD GF
diced chicken, cucumbers, onions, tomato,
garden veggies, roasted red peppers,
peppercorn ranch 20

SALAD ADD ONS
Chicken 6 Shrimp 8 Salmon 15

SANDWICHES

sandwiches served with house made chips

- BRASSTOWN PASTRAMI

sauerkraut, toasted marble rye,
swiss, chips

17
- STEAK SANDWICH

grilled peppers and onions,
white cheddar sauce, ciabatta loaf

18
- SMASH BURGER

white american cheese, grilled onion,
toasted brioche bun, special sauce, pickles

16
- CRISPY CHICKEN SANDWICH

fried chicken breast, honey BBQ, crunchy
slaw, spicy mayo, brioche bun, chips

15
- COASTAL FISH SANDWICH

pan roasted mahi mahi, purple cabbage and
dill slaw, calabrese aioli, pickles

18

SEASONAL SELECTIONS

Add our classic caesar or garden salad to any entree 9

- 8oz STEAK FRITES

caramelized shallots, compound butter, pomme frites,
roasted garlic aioli

24
- HERB ROASTED CHICKEN BREAST GF

sous vide radish, rosemary chicken jus, rice perloo

23
- CAROLINA SHRIMP & GRITS

lowcountry grits, wild shrimp, bell peppers, onions, tasso ham gravy

26
- *PAN SEARED ATLANTIC SALMON GF

sous vide seasonal vegetables, anchovy-caper sauce, spring pea puree

28
- ASIAN BEEF BOWL

kimchee marinated beef, jasmine rice, edamame,
napa cabbage, sesame seeds, sunchoke chips,
sesame ginger, szechuan aioli

18

LARKIN'S STEAK COLLECTION GF

Add our classic caesar or garden salad to any entree 9

- DEMKOTA PRIME

NY STRIP *

14 oz

50
- DEMKOTA

RIBEYE *

16 oz

54
- DEMKOTA ELITE

FILET MIGNON *

7 oz

48

10 oz

68

SIDES

- Roasted Asparagus GF

12
- Creamed Spinach GF

12
- Grilled Broccolini GF

12
- Brussels Sprout Hash GF

10
- Roasted Heirloom Mushrooms GF

14
- Stone Ground Cheese Grits GF

10

We will make every effort to accommodate any specific allergy request.
Our gluten free items are prepared in a kitchen that also serves products made with wheat.
*Consuming raw or undercooked meat, seafood, or egg products can increase your risk of foodborne illness.
20% service charge will be added for parties of 8 or more.