

## SIGNATURE ELIXERS

### STRESS RELIEVER

*cardamom, hibiscus, lavender, lemongrass,  
vanilla 6*

### PAIN RELIEF

*ginger, turmeric, black pepper,  
ginger beer 6*

### WINES BY THE GLASS

#### SPARKLING WINE

	GL	BTL
Nino Ardevi, Prosecco	10	40
Henry Varnay, Rose Sec	8	32
G.H. Mumm Champagne	18	72
Schramsberg "Mirabelle"	17	68
Bochet-Lemoine Champagne	22	88

#### WHITE WINE

Chardonnay, Landmark Overlook	13	52
Chardonnay, "Château London"	16	64
Pinot Grigio, "Terre di Chieti"	10	40
Riesling, Raimund Prüm "Essence"	12	48
Sauvignon Blanc, Rain	11	44
Rosato, Fattoria La Rivolta	11	44

#### RED WINE

Cab Sauvignon, "Fundamental"	11	44
Cab Sauvignon, Klinker Brick	12	48
Cab/Merlot Blend, "Dugal"	14	56
Granache, Pierre Usseglio, Unique	12	48
Malbec, Alhambra Reserva,	10	40
Merlot, Charles S. "Velvet Devil"	8	32
Pinot Noir, "Attitude"	17	68
Pinot Noir, Brittan "Estate"	18	72
Zinfandel, Klinker Brick	12	48
Montepulciano, Primitivo	13	52
Super Tuscan, "Prunicce"	16	64
Tinta de Toro, Dehesa Gago	11	44
Red Blend, "The Barrel Blend"	17	68

#### DRAUGHT BEER

Stella Artois	8
Creature Comforts Tropicalia	9
13 Stripes Not My King	7
Edmunds Oast Bound By Time	10
Edmunds Oast Something Cold	8
Munkle Brugge City Brune	8
Birds Fly South Nights Like These	12

#### PACKAGED BEER

##### DOMESTIC

Budweiser, Bud Light, Miller Light, Michelob Ultra, Yuengling	4
--	---

##### IMPORT

Corona, Heineken, Modelo, Heineken N/A	5
---	---

##### CRAFT

Wicked Weed Pernicious, IPA	8
Sierra Nevada Pale Ale	6
Westbrook White Thai,	6
Creature Comforts, "Athena"	6
Noble Standard Bearer Hard Cider	7
Highland Oatmeal Porter	6

### BEER / DRAUGHT

## COCKTAILS

### THE WOODS ARE LOVELY DARK & DEEP

st. george terroir, hibiscus, lemon, rosemary 12

### BARREL AGED MANHATTAN

rittenhouse rye, cocchi torino, angostura, buckshot, and  
chocolate bitters, cherry, orange 18

### SUNKEN TREASURE

plantation dark, velvet falernum, lime, grapefruit, cinnamon  
syrup, plantation overproof floater 15

### ESPRESSO MARTINI

ketel one, borghetti espresso liqueur,  
chocolate bitters, cold brew, espresso 12

### SANGRIA

red wine, strawberry, pineapple,  
orange, lime 8

### SPICED PEAR MULE

tito's, st. george spiced pear, lime, ginger beer 12

### SMOKE & MIRRORS

jim beam black, house blended bitters,  
turbinado simple syrup, hickory smoke 13

### BOOTS WITH THE FUR

tito's, apple cider, lemon juice, cinnamon syrup,  
ginger beer, turbinado rim, apple 12

### LA VIDA

blanco tequila, hibiscus syrup, cinnamon syrup, lime,  
ginger beer 12

### CARL IS OLD FASHIONED

woodford reserve, st. elizabeth allspice dram,  
cinnamon syrup, apple cider, angostura 14

# FIRST TASTES

## TRUFFLE FRIES

*skinny fries, grated parmesan, truffle mist 10*

## TUNA POKE\*

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

## DEVILED EGGS

*three deviled eggs topped with crab, bacon  
and black garlic 18*



## LARKIN'S FAMOUS SHE CRAB SOUP

*Cup 8  
Bowl 11*



## FRIED CALAMARI

*asiago, calabrese aioli, pepperoncini 17*

## JUMBO LUMP CRAB CAKE

*lemon basil aioli, mustard seed,  
tartar sauce 22*

## MOULES FRITES

*P.E.I. mussels, butter, white wine, garlic,  
herbs, fries, garlic aioli 18*

## SHRIMP COCKTAIL

*house made cocktail sauce, lemon, crackers 20*

# SIGNATURE SALADS

## LARKIN'S GARDEN SALAD

*mixed greens, shaved carrots, cucumbers,  
tomatoes, buttermilk ranch dressing 10*



## CLEMSON BLUE CHEESE WEDGE

*iceberg lettuce wedge, bacon, tomatoes,  
clemson blue cheese dressing 14*



## LARKIN'S CASEAR

*crisp romaine, parmesan, croutons, roasted cherry  
tomatoes, house made caesar dressing 12*



## GRILLED APPLE & PROSCUITTO SALAD

*mixed greens, spicy pecans, dried fig, blue cheese  
crumbles, roasted apple & champagne vinaigrette 18*

## LARKIN'S STEAK SALAD

*roasted red peppers, green onions, pine nuts,  
mint, crispy leeks, shaved fennel, lemon yuzu  
vinaigrette, grilled broccolini 28*

## CHICKEN SALAD PLATE

*yogurt-based chicken salad, fresh fruit,  
cucumbers, sunflower seeds, bruschetta 14*

## SALMON, BEET & GOAT CHEESE SALAD

*seared salmon, arugula, local beets,  
goat cheese chevre, toasted hazelnuts,  
apple cider vinaigrette 28*



## CHOPPED SALAD

*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

## COASTAL FISH SANDWICH

*pan roasted mahi mahi, purple cabbage and  
dill slaw, calabrese aioli, pickles 18*

## SMASH BURGER

*white american cheese, grilled onion,  
toasted brioche bun, special sauce, pickles 16*

## BRASSTOWN PASTRAMI

*sauerkraut, toasted marble rye, swiss 17*

## STEAK SANDWICH

*grilled peppers and onions,  
white cheddar sauce, ciabatta loaf 18*

## CRISPY CHICKEN SANDWICH

*fried chicken breast, honey BBQ, crunchy  
slaw, spicy mayo, brioche bun, chips 15*

## KOREAN BBQ PORK SANDWICH

*kimchee, mint, cilantro, kimchee mayo 15*

# SEASONAL SELECTIONS

## HERB ROASTED CHICKEN BREAST

*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

*seasonal vegetables, anchovy-caper  
sauce, edamame and spring pea puree 28*



## ASIAN BEEF BOWL

*kimchee marinated beef, jasmine rice, edamame,  
napa cabbage, sesame seeds, sunchoke chips,  
sesame ginger, szechuan aioli 18*

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.