



# LARKIN'S

CAMPERDOWN

## Lunch Cocktails

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<b>MIMOSA</b>	<b>8.00</b>
<i>orange juice, prosecco</i>	
<b>BELLINI</b>	<b>10.00</b>
<i>peach puree, peach schnapps, prosecco</i>	
<b>BLOODY MARY</b>	<b>12.00</b>
<i>charleston bold and spicy, vodka, bacon, pickles</i>	
<b>LARKIN'S TRANSFUSION</b>	<b>12.00</b>
<i>tito's handmade vodka, ginger syrup, grape juice, lime, soda</i>	

## Draught Beer

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<b>STELLA ARTOIS</b>	<b>8.00</b>
<b>CREATURE COMFORTS TROPICALIA</b>	<b>9.00</b>
<b>WESTBROOK A VERY FINE LAGER</b>	<b>8.00</b>
<b>EDMUND'S OAST BOUND BY TIME</b>	<b>10.00</b>
<b>PAULANER HEFE-WEIZEN</b>	<b>9.00</b>
<b>HI-WIRE BED OF NAILS BROWN ALE</b>	<b>9.00</b>
<b>DAILY DRAUGHT SELECTION</b>	<b>MP</b>

## Packaged Beer

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<b>BUDWIESER</b>	<b>5.00</b>
<b>BUD LIGHT</b>	<b>5.00</b>
<b>MILLER LITE</b>	<b>5.00</b>
<b>MICHELOB ULTRA</b>	<b>5.00</b>
<b>YUENGLING</b>	<b>5.00</b>
<b>CORONA</b>	<b>5.00</b>
<b>HEINEKEN</b>	<b>5.00</b>
<b>WICKED WEED PERNICIOUS</b>	<b>8.00</b>
<b>WESTBROOK WHITE THAI</b>	<b>6.00</b>
<b>CREATURE COMFORTS ATHENA</b>	<b>9.00</b>
<b>HIGHLAND OATMEAL PORTER</b>	<b>6.00</b>
<b>SIERRA NEVADA PALE ALE</b>	<b>6.00</b>

## Seltzer & Cider

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<b>HIGH NOON - ASSORTED FLAVORS</b>	<b>8.00</b>
<b>SAMUEL SMITH'S ORGANIC PERRY</b>	<b>10.00</b>

## Non Alcoholic

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<b>STELLA ARTOIS LIBERTE</b>	<b>8.00</b>
<b>TRACTOR BEVERAGE ORGANIC JUICES</b>	<b>5.00</b>
<i>Strawberry-Dragonfruit, Peach, Green Tea, Mandarin-Cardamom</i>	

## By The Glass

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<b>NINO ARDEVI PROSECCO</b>	<b>10/40</b>
<i>apple, pear, hints of citrus - Veneto, IT</i>	
<b>G.H. MUMM GRAND CORDON</b>	<b>18/72</b>
<i>peach, apricot, tropical fruit, vanilla - Riems, FR</i>	
<b>HENRY VARNAY ROSE SEC</b>	<b>8/32</b>
<i>cherry, strawberry, raspberry - Loire, FR</i>	
<b>FATTORIA LA RIVOLTA ROSATO</b>	<b>11/44</b>
<i>floral, strawberry, citrus - Campania, IT</i>	
<b>IMPERO PINOT GRIGIO</b>	<b>10/40</b>
<i>apple, grapefruit, stone fruit, lemon - IT</i>	
<b>RAIMUND PRUM RIESLING</b>	<b>12/48</b>
<i>apricot, white peach, pineapple, green apple - Mosel, DE</i>	
<b>RAIN SAUVIGNON BLANC</b>	<b>11/44</b>
<i>lime, lime leaf, grapefruit, hedge row - Marlborough, NZ</i>	
<b>OPOLO ALBARIÑO</b>	<b>14/56</b>
<i>pear, white florals, stone, sea salt - Edna Valley, CA</i>	
<b>PRECISION WINES FLY BY CHARDONNAY</b>	<b>12/48</b>
<i>apples, stone fruit, meyer lemon, creme brulee - North Coast, CA</i>	
<b>HAZELFERN PINOT NOIR</b>	<b>18/72</b>
<i>cherry, red currants, crushed rose - Willamette Valley, OR</i>	
<b>T. EDWARD LOCKHART MERLOT</b>	<b>11/44</b>
<i>black currant, black cherry, plum - Central Coast, CA</i>	
<b>LES CLAUZOTS BORDEAUX BLEND</b>	<b>18/64</b>
<i>small red fruits, soft wood, fine tannins - Graves, FR</i>	
<b>ALHAMBRA RESERVE MALBEC</b>	<b>10/40</b>
<i>raspberries, blueberries, cherries, earth - Mendoza, ARG</i>	
<b>TERRAPENIO "SUPER ITALIAN"</b>	<b>13/52</b>
<i>bright cherry, cranberry, jam, smoke - IT</i>	
<b>JOEY TENSLEY CABERNET SAUVIGNON</b>	<b>11/44</b>
<i>ripe cherry, plum, spice - Central Coast, CA</i>	
<b>HILL FAMILY BARREL BLEND</b>	<b>17/68</b>
<i>raspberry, plum, licorice, chocolate - Napa Valley, CA</i>	
<b>ROCCA DI MONTEMASSI 2016 BLEND</b>	<b>18/72</b>
<i>cherries, smoked spices, eucalyptus - IT</i>	
<b>KLINKER BRICK ZINFANDEL</b>	<b>12/48</b>
<i>rhubarb, cranberry, black pepper - Lodi, CA</i>	

## Starters

<b>HUMMUS</b> 	<b>16.00</b>
<i>chickpea, tahini, garlic, lemon, parsley, cucumber, pita</i>	
<b>FRIED CALAMARI</b>	<b>17.00</b>
<i>asiago, calabrian aioli, baby sweet peppers, pepperoncini</i>	
<b>PEPPER CRUSTED BEEF CARPACCIO</b> 	<b>18.00</b>
<i>brasstown beef eye of round, arugula, yuzu vinaigrette, parmesan, croutons, smoked tomato dressing</i>	
<b>DEVILED EGGS</b> 	<b>19.00</b>
<i>three deviled eggs topped with crab, bacon and black garlic</i>	
<b>JUMBO SHRIMP COCKTAIL</b> 	<b>19.00</b>
<i>turmeric court bouillon, lemon-caper remoulade, bloody mary cocktail sauce, lemon</i>	
<b>KOREAN FRIED CHICKEN WINGS</b>	<b>16.00</b>
<i>ssam sauce, scallion, sesame, chili flake, slaw, kimchee ranch</i>	
<b>JUMBO LUMP CRAB CAKES</b> 	<b>22.00</b>
<i>maque choux, old bay popcorn, remoulade</i>	
<b>TRUFFLE FRIES</b>	<b>10.00</b>
<i>skinny fries, grated parmesan, parsley, truffle mist</i>	

### OYSTERS ON THE HALF SHELL

SIX/TWELVE

James River, VA - 14 / 28

Blue Point, Long Island Sound - 22 / 44

Daily Oyster - MP

## Salads & Soup

<b>SOUP OF THE DAY</b>	<b>MP</b>
<i>chef crafted soups, daily</i>	
<b>LARKIN'S SHE-CRAB SOUP</b> 	<b>11.00</b>
<i>blue crab, crab stock, crab roe, cream</i>	
<b>GARDEN</b> 	<b>14.00</b>
<i>tyger river greens, radish, shaved red onion, tomato, cucumber, carrot, pink peppercorn ranch dressing</i>	
<b>CAESAR</b> 	<b>14.00</b>
<i>romaine, white anchovy, crouton, tomatoes, traditional caesar</i>	
<b>BACON, LETTUCE &amp; TOMATO</b> 	<b>18.00</b>
<i>tyger river farms bibb lettuce, blue cheese dressing, bacon, scallion, bio-way farms tomato, bagel everything spice</i>	
<b>PEACH &amp; BURRATA</b>	<b>17.00</b>
<i>local peaches, arugula, almond granola, harissa spice, peach-turmeric vinaigrette</i>	
<b>CHICKEN SALAD</b>	<b>14.00</b>
<i>yogurt, raisin, nuts, grapes, toast</i>	
<b>ADD SALMON</b> - 12.00	
<b>ADD CHICKEN</b> - 6.00	
<b>ADD SHRIMP</b> - 8.00	

## Hand Helds

*all sandwiches are served with lattice chips. add fries - 5.00*

<b>BRASSTOWN RUEBEN</b>	<b>18.00</b>
<i>sauerkraut, russian dressing, toasted marble rye, swiss</i>	
<b>SMASH BURGER</b>	<b>18.00</b>
<i>white american cheese, grilled onion, toasted brioche bun, special sauce, pickles</i>	
<b>STEAK SANDWICH</b>	<b>18.00</b>
<i>grilled peppers and onions, white cheddar sauce, ciabatta loaf</i>	
<b>CRISPY CHICKEN SANDWICH</b>	<b>15.00</b>
<i>fried chicken breast, calabrese aioli, pickles, brioche bun</i>	

## Premium Steaks

*Braveheart Beef: Superior marbling, rich taste, sustainable practices*

<b>7OZ FILET MIGNON</b>	<b>48.00</b>
<b>16OZ RIBEYE</b>	<b>54.00</b>
<b>14OZ NY STRIP</b>	<b>50.00</b>

## Sides

<b>ROASTED ASPARAGUS</b>	<b>12.00</b>
<i>charbroiled with olive oil, salt and pepper</i>	
<b>LOBSTER MAC &amp; CHEESE</b>	<b>18.00</b>
<i>white cheddar, parmesan, cream, butter</i>	
<b>GRILLED BROCCOLINI</b>	<b>12.00</b>
<i>charbroiled with olive oil, salt and pepper</i>	
<b>TRUFFLE FRIES</b>	<b>10.00</b>
<i>skinny fries, grated parmesan, parsley, truffle mist</i>	
<b>GARLIC MASHED POTATOES</b>	<b>8.00</b>
<i>roasted garlic, rosemary, butter, cream</i>	

## Lunch Entrees

<b>MOULES-FRITES</b>	<b>16.00</b>
<i>P.E.I. mussels, butter, white wine, garlic, herbs, fries, garlic aioli</i>	
<b>PAN ROASTED ATLANTIC SALMON</b> 	<b>22.00</b>
<i>charleston gold rice, succotash, lemon, butter, ratatouille</i>	
<b>SUNBURST FARMS TROUT</b> 	<b>21.00</b>
<i>cauliflower purée, sautéed spinach, leeks, brown butter nage</i>	
<b>CAJUN SHRIMP &amp; GRITS</b>	<b>20.00</b>
<i>dark roux-shellfish gravy, trinity, tasso ham, carolina grits, scallion</i>	
<b>ASIAN BEEF BOWL</b> 	<b>18.00</b>
<i>kimchee-marinated beef, jasmine rice, edamame, napa cabbage, wakame, radishes, red onion, sesame seed, crispy leeks, szechuan aioli</i>	
<b>STEAK FRITES</b>	<b>24.00</b>
<i>flat iron, caramelized shallots, compound butter, pommes frites, roasted garlic aioli</i>	
<b>HERB ROASTED AIRLINE CHICKEN</b> 	<b>28.00</b>
<i>rice perloo, broccolini, rosemary-chicken jus</i>	

