



Lunch & Brunch Cocktails

MIMOSA	8.00
<i>orange juice, sparkling wine</i>	
SEASONAL SPRITZ	13.00
<i>empress gin, st. germaine, italicus, lavender, prosecco</i>	
BLOODY MARY	15.00
<i>house made bloody mix, vodka, shrimp, pickled vegetables, olives</i>	
LARKIN'S MARGARITA	14.00
<i>reposado tequila, cointreau, lime, agave</i>	

Draught Beer

STELLA ARTOIS	8.00
CREATURE COMFORTS TROPICALIA	9.00
LARKINS LAGER	7.00
FEATURED DRAUGHT	MP

Packaged Beer

MILLER LITE	5.00
MICHELOB ULTRA	5.00
YUENGLING	5.00
CORONA	5.00
WICKED WEED PERNICIOUS	8.00
ALAGASH TRIPEL	9.00
PEAK DRIFT RASPBERRY COBLER SOUR	6.00

Seltzer & Cider

HIGH NOON - ASSORTED FLAVORS	8.00
BOLD ROCK DRY CIDER	8.00
SEASONAL CIDER	8.00

Non Alcoholic

REBEL RABBIT HIGH SELTZER	11.00
ATHLETIC N/A GOLDEN ALE	8.00
ATHLETIC N/A IPA	9.00
ISLAND DETOX	9.00
<i>coconut water, ginger syrup, hibiscus, lime</i>	

By The Glass

NINO ARDEVI PROSECCO	10/40
<i>apple, pear, hints of citrus - Veneto, IT</i>	
HENRY VARNAY ROSE SEC	8/32
<i>cherry, strawberry, raspberry - Loire, FR</i>	
MAISON ROCHE CRÉMANT	12/48
<i>pear, vanilla, and a hint of citrus, bordeaux, FR</i>	
AIX	11/44
<i>floral, strawberry, citrus - Coteaux d'Aix-en-Provence, FR</i>	
DOMAINE OTT "BY.OTT"	16/65
<i>fresh fruit, citrus zest - Côtes de Provence, FR</i>	
IMPERO PINOT GRIGIO	10/40
<i>apple, grapefruit, stone fruit, lemon - IT</i>	
RAIMUND PRUM RIESLING	12/48
<i>apricot, white peach, pineapple, green apple - Mosel, DE</i>	
MISTY COVE SAUVIGNON BLANC	11/44
<i>lime, lime leaf, grapefruit, hedge row - Marlborough, NZ</i>	
JACQUES DUMONT, SAUVIGNON BLANC	9/36
<i>passionfruit, guava, mango, limestone - Loire, FR</i>	
OPOLO ALBARIÑO	14/56
<i>pear, white florals, stone, sea salt - Edna Valley, CA</i>	
LOUIS LATOUR ARDECHE CHARDONNAY	9/36
<i>citrus, sea salt, minerals, apricot - Burgundy, FR</i>	
ALTA VISTA CABERNET SAUVIGNON	13/52
<i>black berry, black currant, fresh herb - Mendoza, ARG</i>	
ANSEL CABERNET SAUVIGNON	13/52
<i>black plum, christmas spice, herb - WA</i>	
JOEY TENSLEY CABERNET SAUVIGNON	17/68
<i>ripe cherry, plum, spice - Central Coast, CA</i>	
ALLEGRINI RED BLEND	17/68
<i>raspberry, plum, licorice, chocolate - Napa Valley, CA</i>	
JAX Y3 PINOT NOIR	15/60
<i>blackberry, bing cherry, forrest floor - Sonoma Coast, CA</i>	
HAZELFERN PINOT NOIR	18/72
<i>cherry, red currants, crushed rose - Willamette Valley, OR</i>	
ALHAMBRA RESERVE MALBEC	10/40
<i>raspberries, blueberries, cherries, earth - Mendoza, ARG</i>	
KLINKER BRICK ZINFANDEL	12/48
<i>rhubarb, cranberry, black pepper - Lodi, CA</i>	

Starters

JUMBO LUMP CRAB CAKES	18.00
<i>maque choux, old bay popcorn, remoulade</i>	
FRIED CALAMARI	17.00
<i>asiago, calabrian aioli, baby sweet peppers, pepperoncini</i>	
DEVEILED EGGS 	14.00
<i>lump crab, black garlic, bacon, chive</i>	
KOREAN FRIED CHICKEN WINGS	18.00
<i>ssam sauce, scallion, sesame, chili flake, marinated cucumbers, kimchee ranch</i>	
AHI TUNA POKE NACHOS	18.00
<i>corn and avocado mousse, chili jam, sweet soy, micro cilantro, pickled fresno chili, crispy wonton, radish</i>	

Lunch Entrees

*ASIAN BEEF BOWL 	25.00
<i>kimchee-marinated beef, jasmine rice, edamame, napa cabbage, dark spore mushrooms, radishes, red onion, sesame seed, crispy leeks, kimchee aioli, scallion</i>	
STEAK FRITES	24.00
<i>sirloin, caramelized shallots, compound butter, pommes frites, roasted garlic aioli</i>	
ATLANTIC SALMON 	32.00
<i>field peas and sweet corn succotash, radish, herb roasted red potatoes, chimichurri</i>	
HERB ROASTED AIRLINE CHICKEN 	22.00
<i>rice perloo, broccolini, rosemary-chicken jus</i>	

Hand Helds

<i>all sandwiches are served with lattice chips. add fries - 2.00</i>	
BRASSTOWN RUEBEN	20.00
<i>sauerkraut, russian dressing, toasted marble rye, swiss</i>	
FRIED CHICKEN BLT	15.00
<i>garlic aioli, bacon, lettuce, tomato, pickles, toast</i>	
STEAK SANDWICH	18.00
<i>grilled peppers and onions, white cheddar sauce, hoagie roll</i>	
SMASH BURGER	16.00
<i>white american cheese, grilled onion, toasted brioche bun, special sauce, pickles</i>	
Add an Egg (plus \$2)	

Salads & Soup

LARKIN'S SHE-CRAB SOUP 	CUP 8.00
<i>blue crab, crab stock, crab roe, cream</i>	
BOWL	12.00
GARDEN 	14.00
<i>tyger river greens, radish, shaved red onion, tomato, cucumber, carrot, pink peppercorn ranch dressing</i>	
CAESAR	14.00
<i>romaine, white anchovy, croutons, traditional caesar</i>	
BACON, LETTUCE & TOMATO 	18.00
<i>tyger river farms bibb lettuce, blue cheese dressing, bacon, scallion, bio-way farms tomato, bagel everything spice</i>	
BEET & STRAWBERRY 	18.00
<i>diced red and gold beets, local strawberries arugula, pistachio, goat cheese mousse, banyuls vinaigrette</i>	
ADD SALMON -	12.00
ADD SHRIMP -	8.00
ADD CHICKEN -	6.00
ADD STEAK -	15.00

Brunch Entrees

FRIED EGG BLT	14.00
<i>open faced, fried farm egg, crispy bacon, bibb lettuce, sliced heirloom tomato, aioli</i>	
STEAK & EGGS*	24.00
<i>grilled steak, 2 eggs any style, grits</i>	
SINGLE BONE-IN PORK CHOP 	24.00
<i>bourbon bacon glaze, swiss chard, cheese grits</i>	
CAJUN SHRIMP & GRITS	25.00
<i>dark roux-shellfish gravy, trinity, andouille sausage, carolina grits, scallion</i>	

*Premium Steaks

Braveheart Beef: Superior marbling, rich taste, sustainable practices

FILET MIGNON	
<i>Braveheart Beef, lean and tender cut with the lowest amount of marbling</i>	
7 OUNCE	58.00
10 OUNCE	76.00
PRIME RIBEYE	69.00
<i>Braveheart Beef, 16 ounce, flavorful with rich marbling</i>	
PRIME NEW YORK STRIP	67.00
<i>Braveheart Beef, 14 ounce, lean with more marbling than the filet mignon</i>	

***Warning:**
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if you have any allergies or dietary restrictions. We cook all our dishes to order, but consuming raw or undercooked ingredients is done at your own risk.

