





Starters



BREAD SERVICE	12	WAGYU BEEF CARPACCIO*	26
<i>Traveler's Baking Co. assorted sourdough, whipped black garlic ricotta, whipped honey butter</i>		<i>crispy artichoke, pickled red onion, yolk jam, peppercorn medley, arugula, fleur de sel</i>	
 JUMBO LUMP CRAB CAKE	26	 SCALLOP CRUDO*	24
<i>lemon-dill beurre blanc, chive</i>		<i>clarified orange juice, jicama, fresno chili, shiso, orange, yuzu oil</i>	
KOREAN FRIED CHICKEN WINGS	19	 JUMBO SHRIMP COCKTAIL	16
<i>ssam sauce, scallion, sesame, chili flake, marinated cucumbers, kimchee ranch</i>		<i>turmeric-court bouillon, lemon-caper remoulade, bloody mary cocktail sauce, lemon</i>	
PORK BELLY CROQUETTE	18	FRIED CALAMARI	18
<i>melted leek purée, pickled red onion, Benton's bacon espuma</i>		<i>parmesan, calabrian aioli, baby sweet peppers, pepperoncini</i>	
COLLARDS & ARTICHOKE DIP	16	 OYSTERS ON A HALF SHELL*	18 36
<i>Bradford Farms' collards, artichoke, smoked mozzarella, parmesan panko, bacon crumble, lavash</i>		<i>cocktail, horseradish, mignonette, lemon, old bay crackers</i>	
TRUFFLE FRIES	11	 OYSTERS ROCKEFELLER*	20
<i>skinny fries, grated parmesan, parsley, truffle mist</i>		<i>oysters, creamed spinach, crispy bacon, hollandaise</i>	

Salads & Soup





ADD SALMON* - 14 | ADD SHRIMP - 10 | ADD SCALLOPS* - 30 | ADD CHICKEN - 8 | ADD STEAK* - 20

 LARKIN'S SHE-CRAB SOUP	CUP 12 BOWL 16	CAESAR SALAD	14
<i>blue crab, crab stock, crab roe, sherry, cream</i>		<i>baby gem, garlic parmesan crouton, parmesan</i>	
FRENCH ONION SOUP	12	 STRAWBERRY & BEET	18
<i>caramelized onion, beef broth, crostini, gruyère</i>		<i>diced red and gold beets, local strawberries, mint, chive, arugula, pistachio, goat cheese mousse, strawberry vinaigrette</i>	
 SPRING SALAD	18	 BACON, LETTUCE & TOMATO	18
<i>Tyger River Farms' mixed greens, dandelion greens, asparagus, english peas, baby heirloom tomatoes, radish, roasted hominy, feta, lemon-dill vinaigrette</i>		<i>Tyger River Farms' bibb lettuce, blue cheese dressing, bacon, scallion, tomato, bagel everything spice, sherry vinaigrette</i>	

From The Water

 CHILEAN SEA BASS	58	CAJUN SHRIMP & GRITS	28
<i>green and white asparagus, blistered fava beans, pickled radish, asparagus pesto, dill beurre blanc</i>		<i>dark roux-shellfish gravy, trinity, andouille sausage, carolina grits, scallion</i>	
ATLANTIC SALMON*	38	 PAN SEARED SCALLOPS*	50
<i>sugar snap peas, summer squash, fennel, couscous, yogurt pistou</i>		<i>whipped marscapone, avocado, radish, snap peas, scallions, sumac, dill</i>	

From The Land

 BRAISED SHORT RIB	42	 CONFIT CHICKEN QUARTER	32
<i>parsnip purée, beef tallow roasted carrot, caramelized onion jus</i>		<i>Joyce Farms' chicken, roasted carrots, patty pan squash, blistered heirloom tomatoes, carrot purée, mustard seed chicken jus</i>	
 ROASTED RACK OF LAMB*	60	 PORK TENDERLOIN*	38
<i>fava beans, spring peas, fennel, mint, lamb jus</i>		<i>Bradford Farms' collards, bbq sea island red peas, bacon jam, pot likker</i>	
MUSHROOM RAVIOLI	28		
<i>I See Fungi mushrooms, parmesan, toasted pine nut pesto</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.

Steaks & Chops*

PRIME FILET MIGNON 7oz.* <i>prime Braveheart beef</i>	52	PRIME WAGYU NY STRIP 14oz.* <i>diamond grade 9+ marbling, Abatti Ranch</i>	90
PRIME RIBEYE STEAK 16oz.* <i>prime Braveheart beef</i>	60	PRIME WAGYU FILET MIGNON 6oz. <i>gold grade 9+ marbling, Snake River Farms</i>	70
DOUBLE BONE-IN PORK CHOP* <i>sweet tea brined, NC Cheshire Pork</i>	45	DRY AGED COWBOY RIBEYE 22oz.* <i>30 day dry-aged prime, Brasstown Beef</i>	100
PRIME WAGYU OUTSIDE SKIRT 8oz.* <i>Snake River Farms</i>	50	DRY AGED TOMAHAWK RIBEYE 30oz.* <i>60 day dry-aged, Meats by Linz</i>	130

Our steaks and chops are sourced from exceptional producers across the country.

We spent months tasting and evaluating beef from a wide range of ranches before selecting the cuts we proudly serve today. Each is chosen for outstanding marbling, tenderness, and flavor, then simply seasoned and charbroiled to highlight the natural character of the meat.

Sides

BOURSIN WHIPPED POTATOES <i>cream, butter, kosher salt</i>	8
SAUTEED MUSHROOMS <i>I See Fungi mushrooms, garlic, thyme, butter</i>	14
GRILLED ASPARAGUS <i>olive oil, salt, pepper</i>	16
JAMBALAYA RISOTTO <i>andouille, crawfish, holy trinity, cajun spice</i>	12
BRAFORD BRAISED COLLARDS <i>Benton's bacon, apple cider vinegar, pot likker</i>	10
ROASTED SQUASH <i>thyme, garlic, butter</i>	10
VEGETABLE MEDLEY <i>asparagus, turnip, I See Fungi mushrooms, garlic, shallot, butter</i>	16

Sauces +6

HORSERADISH CREAM <i>prepared horseradish, sour cream, dijon, chive</i>
CHIMICHURRI <i>cilantro, parsley, chili flake, garlic, red wine vinegar</i>
AU POIVRE <i>tellicherry pepper, veal stock, red wine, butter</i>
BERNAISE <i>egg yolk, tarragon, vinegar, shallot, butter</i>
HOLLANDAISE <i>egg yolk, lemon juice, butter, cayenne</i>
BLEU CHEESE FONDUE <i>whipped bleu cheese, cream</i>
HERB BUTTER <i>parsley, chive, thyme, green onion, shallot, garlic, lemon and lime zest</i>

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