

LUNCH MENU

Starters

- AVOCADO TOAST

18
- avocado, hard boiled egg,
pickled red onions, everything bagel spice,
ancient grain bread
- COLLARDS & ARTICHOKE DIP

16
- Bradford Farms' collards, artichoke,
smoked mozzarella, benton's bacon-panko,
parmesan, heirloom tomato, lavash
- JUMBO LUMP CRAB CAKE

26
- lemon-dill beurre blanc, crispy capers
- JUMBO SHRIMP COCKTAIL

16
- turmeric, pickled okra, remoulade,
bloody mary cocktail sauce, lemon
- AHI TUNA POKE NACHOS*

18
- avocado mousse, chili jam, soy,
micro cilantro, pickled fresno,
sesame seed, wonton, radish
- FRIED CALAMARI

18
- parmesan, baby sweet peppers,
pepperoncini, calabrian aioli
- KOREAN FRIED CHICKEN WINGS

19
- ssam sauce, scallion, sesame,
marinated cucumbers, kimchi ranch
- SHISHITO PEPPERS

18
- blistered shishito peppers, roasted corn,
pickled red onion, cotija, roasted
poblano mousse, toasted panko, cilantro
- OYSTERS*

18/36
- bloody mary cocktail, horseradish,
mignonette, lemon, old bay crackers

***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.

Crafted Sandwiches

- SMASH BURGER

18
- white american, grilled onion, pickles,
larkin's burger sauce, toasted brioche
- FRIED CHICKEN BLT

16
- garlic aioli, bacon, lettuce, tomato,
pickles, brioche bun
- STEAK SANDWICH

18
- grilled peppers and onions,
white cheddar sauce, hoagie roll
- DOUBLE DOWN BLT

18
- fried green tomato, lettuce, tomato,
arugula, bacon and bacon jam
- BRASSTOWN REUBEN

18
- sauerkraut, russian dressing,
grilled marble rye, swiss
- OPEN FACE RATATOUILLE

16
- summer squash, heirloom tomato,
provolone, balsamic glaze,
microgreens, Travelers Baking Co. -
roasted garlic sourdough
- TURKEY

17
- roast turkey breast, fig jam, apple,
arugula, whipped boursin cheese,
Travelers Baking Co. -
fig & walnut sourdough

Soup & Salads

- SHE-CRAB SOUP

CUP 12 BOWL 16
- blue crab, crab stock,
crab roe, sherry, cream



Our signature recipe
since 2005

SOUP DU JOUR

- CUP - 8 BOWL - 12
- seasonally prepared bisque,
chowders and stews

- PEACH & PROSCUITTO

18
- Tyger River mixed greens, blackberries,
cucumber, pickled red onion, feta
spiced pecans, bacon vinaigrette

- STRAWBERRY & BEET

18
- diced red and gold beets, local
strawberries, mint, chive,
arugula, pistachio, goat cheese mousse,
strawberry vinaigrette

- CAESAR SALAD

14
- baby gem, crouton, parmesan

- BACON, LETTUCE & TOMATO

18
- Tyger River bibb lettuce, blue cheese
dressing, bacon, scallion, tomato,
bagel everything spice,
sherry vinaigrette

ADD SALMON* 16 | SHRIMP 10 | SCALLOPS 30 | CHICKEN 8 | STEAK* 20



WAGYU BURGERS

all burgers served with Larkin's truffle fries

- MUSHROOM

25
- I See Fungi mushrooms,
onions, basil pesto, swiss

- SMOKEHOUSE

25
- house BBQ sauce,
pimento cheese,
crispy onion rings

- KIMCHI

25
- ssam sauce, kimchi aioli,
marinated cucumber,
white cheddar

PREMIUM WAGYU BEEF | NO HORMONES | NO ANTIBIOTICS | HUMANELY RAISED

Grain Bowls & Wraps

- ASIAN BEEF BOWL*

26
- kimchi-marinated beef, jasmine rice, edamame,
napa cabbage, i see fungi mushrooms, radishes,
red onion, sesame seed, crispy leeks,
kimchee aioli, scallion
- CHICKEN CAESAR WRAP

18
- grilled chicken, romaine, parmesan,
crouton crumble, garlic and herb wrap
- SALMON CAPRESE WRAP

18
- smoked salmon, quinoa, heirloom tomato,
mozzarella pearls, arugula, balsamic glaze,
tomato basil wrap
- SUMMER VEGETABLE BOWL

21
- farro, summer squash, radish, roasted corn,
bell pepper, red onion, sugar snap peas,
green goddess yogurt
- MEDITERRANEAN BOWL

22
- quinoa tabbouleh, cucumber, baby heirloom
tomato, roasted red pepper, beetroot hummus,
feta, lemon-tahini vinaigrette

SANDWICHES & WRAPS INCLUDE WAFFLE CHIPS

- SUBSTITUTE FRIES

2
- ADD FRIED EGG*

2
- ADD BACON

3

Lunch Entrées

- STEAK FRITES*

28
- flat iron steak, shallots, compound
butter, pommes frites, garlic aioli
- BLACKENED MAHI

27
- cilantro-lime rice, pineapple pico,
chili oil, red pepper emulsion,
micro cilantro
- CAJUN SHRIMP & GRITS

25
- dark roux-shellfish gravy, trinity,
andouille sausage, carolina grits,
scallion
- CHICKEN CONFIT

22
- Joyce Farms' chicken, roasted
carrots, summer squash,
heirloom tomatoes, carrot purée,
mustard seed-chicken jus
- WESTER ROSS SALMON*

25
- sugar snap peas, summer squash,
fennel, couscous, yogurt pistou
- MUSHROOM RAVIOLI

20
- I See Fungi mushrooms, parmesan,
toasted pine nut pesto

LARKIN'S
EST. 2005