

CAMBRIA®

SALADS | SOUPS

Caesar Salad | parmesan, tomato, croutons | 7
add: Chicken 5 | Shrimp 9 | Crab 9 | Steak 10

Southern Chop Salad | mixed greens, roasted corn, tomato, red onion, bacon, feta, cornbread croutons, pecan, chile-peach vinaigrette | 12 **V**

Creamy Crab Soup | cornbread crumble, tabasco drizzle | 14

SMALL PLATES

Bacon Wrapped Andouille Sausage | peppers + onions, whole grain mustard, morel gravy, crystal's hot sauce | 10

∞ "Chicken and the Egg" Poutine | french fries, morel gravy, roasted chicken, buffalo mozzarella, sunny egg, | 14

Coffee BBQ'd St. Louis Ribs | pork ribs, coffee bbq sauce, brown sugar beans | 16

Pimento Cheese + Crab Dip | crystal's hot sauce, ciabatta crostini | 9

Sea Salt Pretzel Sticks | caramelized onion + IPA cheddar fondue, whole grain mustard | 13 **V**

Low Country Shrimp + Grits | buttery tabasco shrimp, local ham studded grits | 15

Artisan Flatbread | mozzarella, pepperoni, mushroom, pesto drizzle, parsley | 14

Margherita Flatbread | mozzarella, tomato, pesto drizzle | 11 **V**

LARGE PLATES

burgers & sandwiches are served with french fries, sweet potato fries, onion rings, caesar salad, or fruit salad

∞ American Angus Burger | american cheese, crisp lettuce, tomato, pickle, onion, 1000 island, brioche bun | 15

Pulled Pork Po-Boy | charred tomato + onions, crisp lettuce, parsley, spicy remoulade, local bread | 16

"Big-Key" Chicken Salad Sandwich | blonde roasted chicken with pineapple & mango, crisp lettuce, red onion, tomato, lemon-garlic aioli, cilantro, fresh baked croissant | 14

∞ Seared Flat Iron Steak + Frites | sautéed spinach + mushrooms, bordelaise sauce, pesto drizzle | 21

∞ Bronzed Catfish | creamy green chile grits, fresh avocado, charred lemon | 17

Basiled Orecchiette Primavera | broccoli, charred onion, spinach, mushrooms, tomato, garlic, scallions | 9 **GF**

DESSERTS

Chocolate Pecan Pie | bourbon caramel sauce, vanilla ice cream | 7 **V**

Cherry Crumble | oat + almond streusel, vanilla ice cream | 7 **V**

∞ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

V = Vegetarian **GF** = Gluten Free

COCKTAILS

- Margarita** | blanco tequila, lime, agave nectar | 10
Lowcountry Tea | local firefly sweet tea vodka, lemon, sugar | 8
Bees Knees | gin, lemon, honey | 9
Daiquiri | silver rum, lime, sugar | 8
Rocky Hill Sour | bourbon, lemon, spiced tea syrup, cardamom bitters | 10
Hornets' Nest | rye, chile & cacao liqueurs, peach bitters | 11

CRAFT BEER

- Beer Flight** | your choice of 3 draft selections | 8
- Mow Your Lawn Later American Lager** | Slow Play Brewing Rock Hill, SC | 9 *draft*
Smooth, crisp American style lager. abv: 5.0% ibu: n/a
- White Ale** | Sugar Creek Brewing Co. Charlotte, NC | 8 *draft*
Refreshing, unfiltered Witbier lightly spiced with coriander and orange peel. abv: 4.9% ibu: 16
- Irish Honey Blonde** | Benford Brewing Co. Lancaster, SC | 9 *draft*
Traditional medium body pale ale with oats, pale & honey malts, fermented with Irish ale yeast. abv: 5.9% ibu: 19
- Higher Ground IPA** | Birdsong Brewing Co. Charlotte, NC | 8 *draft*
Well balanced with specialty crystal malts and a pleasant citrus aroma, with notes of grapefruit and honeysuckle. abv: 7.0% ibu: 65
- Espresso Porter** | Palmetto Brewing Co. Charleston, SC | 8 *draft*
Medium-bodied, not too heavy, and featuring the perfect blend of bold and sweet coffee notes. abv: 6.0% ibu: 25
- Yellow Blazer Kolsch** | Blue Blaze Brewing Co. Charlotte, NC | 8
This golden ale is crisp and satisfying, balanced with a subdued spicy flavor note from German hops. abv: 5.0% ibu: 25
- White Zombie White Ale** | Catawba Brewing Co. Morganton, NC | 6
Belgian Witbier style with light body and white sheen. Additions of coriander and orange peel give it a fruity and spicy character. abv: 5.1% ibu: 7
- Pernicious IPA** | Wicked Weed Brewing Asheville, NC | 8
Overwhelming hop bitterness that is balanced and bright. abv: 7.3% ibu: 70
- World Court Mocha Blonde Stout** | Legal Remedy Brewing Co. Rock Hill, SC | 7
A blonde stout with coffee aroma and flavor finished with a hint of white chocolate. abv: 6.0% ibu: 24

ADDITIONAL BEER

- Coors Light, Bud Light, Miller Light, Michelob Ultra, Beck's *non-alcoholic* | 5
Stella Artois, Corona Extra, Blue Moon, White Claw Black Cherry | 6

WINE

	6 oz.	9 oz.	bottle
Veuve du Vernay France	6	--	25
Bex Riesling California	7	10	29
Atlantique Sauvignon Blanc France	8	11	32
Lunardi Pinot Grigio Italy	6	8	22
A by Acacia Unoaked Chardonnay California	6	9	25
Hess Select Chardonnay Monterey	7	10	29
La Vieille Ferme Rosé France	6	9	25
McManis Family Merlot - Lodi Estate California	8	12	33
Montpellier Pinot Noir California	6	9	26
Storypoint Pinot Noir California	10	15	41
Diseño Malbec Argentina	9	13	35
Girl & Dragon Cabernet Sauvignon California	8	12	33
Edna Valley Central Coast Cabernet California	10	14	39
Fonseca 10yr Tawny Port Portugal <i>3 oz pour</i>	11	--	--