

Sharables

Pork Belly Burnt Ends	Frogmore Spring Rolls
	F - 77
Pimento Cheese "Choriqueso"11	Devilled Eggs 10
Warm House Made Pimento Cheese	Lusty Monk Mustard, Crispy Chicken Skin
Crumbled Chorizo, Pickled Okra	Dill Pickle, Chili Oil
Crispy Corn Chips	
	Jumbo Smoked Chicken Wings12
Lowcountry Steamed Mussels18	1/2 Dozen Brined, Smoked & Fried Wings
Beer Steamed Hollander	Tossed in Alabama White BBQ Sauce
Mussels with Garlic, Tomato	Carrots & Celery
Whole Grain Mustard, Scallion	Bourbon BBQ For Dippin'
Old Bay Butter, Grilled Sourdough	
	Smoked Fish Dip11
Fried Green Tomatoes V	<pre> Available Upon Request </pre>
Shrimp and Crab Salad, Scallion	Smoked NC Trout, Garden Herbs
Creole Remoulade	Cream Cheese, Mustard Seed
	Fried Saltines, Crudites

Soups and Greens

Charleston She Crab Soup......9/12 Sherry, Oyster Crackers, Chives

Parmesan Caesar Salad..........7/10 Romaine, Croutons, Shaved Parmesan

Baby Heirloom Tomatoes, Carrots Cucumber, Pickled Red Onion

Pimento Vinaigrette

Baby Gem Wedge Salad √.....12 Available Upon Request

Baby Gem Lettuce, Tomato Vinaigrette Bleu Pimento Cheese, Bacon Lardon Brioche Crouton, Pickled Red Onion

Roasted Red Beets, Golden Beet Puree Goat Cheese Mousse, Candied Pecans Arugula, Pickled Fennel Lemon Dill Vinaigrette

Add-Ons:

Chicken 6 *Scottish Salmon 9 Sauteed Local Shrimp 9

The Woodshed Smokehouse

Prices include choice of 3 sides and 1 sauce

Proteins Half Smoked Chicken.........21

(Choice of 2 Proteins and 3 sides)

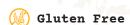
Sauces 🛞

Eastern Carolina Sauce Alabama White BBQ Sauce V Bourbon BBQ Sauce 🚳 Carolina Gold Mustard Sauce

Fixin's

Creamed Corn 🧶 Coleslaw 🧶 Collard Greens Pit Smoked Baked Beans Creamy Potato Salad Gouda Mac & Cheese V Southern Style Green Beans Small House Salad (6) (6)

Marinated Tomato and Cucumber Salad & Sidewinder Fries









Entrees

*Grilled 7oz CAB Filet Mignon34	Jumbo Lump Crab Cake36
Whipped Potatoes, Grilled Asparagus	Sweet Corn and Fava Bean Succotash
Bourbon Peppercorn Jus	Carrot Puree, Crispy Okra
Jerk Chicken	*Cedar Plank Scottish Salmon28
Marinated and Grilled Airline Breast	Duck Fat Potatoes, Creamed Kale
Pineapple Coconut Rice, Jerk Glaze Cabbage and Carrot Slaw	Seared Trumpet Mushroom, Tomato Bacon Ja
	King Trumpet Mushroom "Scallops" () . 24
Chicken Fried Chicken25	Basted Trumpet Mushroom, Fava Bean Puree
(Regular or Nashville Hot) Crispy Boneless Thighs	Crispy Rice Cake, Tomato Miso Emulsion
Buttermilk Whipped Potato, Collard Greens	Rice Crusted Whole Fried Flounder 32
House Pickles, Bacon Gravy	Sweet Corn Succotash, Watercress Salad
	Jalapeno Peach Chutney
Georgia Shrimp & Grits28	
<pre> Available Upon Request Available U</pre>	Bacon Wrapped Meatloaf2
Geechie Boy Smoked Gouda Grits	Caramelized Onion Mac and Cheese
Sauteed Spinach, Andouille Sausage	Green Beans, Bourbon BBQ
Tasso Ham Gravy	

Chef's Favorite Pairings

Pizzolato Pinot Grigio.......9.5/34
100% certified organic and vegan friendly
this light bodied wine has aromas and
flavors of crisp golden apples and citrus
notes. A beautiful example of the
simple, crisp, and fruity varietal that
will pair beautifully with our Frogmore
Spring Rolls and Rice Crusted Whole Fried
Flounder.

Austin Hope Cabernet Sauvignon....17/65
The classic ruby color of this wine is stunning and sets the stage for this robust wine. Aromas of tobacco, dark chocolate, cocoa powder and juicy cherry creates a full bodied wine which will pair perfectly with our Smoked Beef Rib and Filet Mignon...or just about anything!

