

## LUNCH

### Creative Pantry Beginnings

WHOLE GRAIN CAST-IRON BAKED 'PARKER HOUSE ROLLS' AND CHIVE BUTTER \$8

MUSHROOM SOUP, LEEKS, MISO, BRIOCHE CROUTONS, SAVORY THYME WHIP AND PARMESAN \$15

LITTLE KALE SALAD. CARROT CURLS, GOLDEN RAISINS, SHERRY VINAIGRETTE AND PARSLEY \$12

SPRING VEGETABLE FRITTO MISTO, BEER BATTERED ONIONS, ASPARAGUS, ZUCCHINI & GREEN GODDESS AIOLI \$18

RUBY RED & GOLDEN BEET SALAD. APPLES, WALNUTS, HERB-YOGURT DRESSING, LOCAL GREENS, LEMON GASTRIQUE \$18

BURRATA 'TOAST.' STRAWBERRIES, ARUGULA, POPPY SEED DRESSING, CIABATTA, SWEET & SPICY ALMONDS \$18

SOUTHERN STYLE HUSH PUPPIES. ALEPPO PEPPER DUSTING AND SALTED HONEY BUTTER \$12

LINE-CAUGHT TUNA CRUDO. AVOCADO, LIME, SEEDED RICE CRISPS, BLACK GARLIC & KIMCHEE DRESSINGS \$22

LABOR OF LOVE. FIVE CURATED ARTISAN CHEESES, FRESH FRUIT & JAM, CANDIED PECANS, WINE RAISINS \$24

### Lunch

SHRIMP & GRITS. GULF SHRIMP, LOCAL GRITS, SOUTHERN SHELLFISH SAUCE, ONIONS AND PEPPERS \$26

SALMON, FARRO & SPRING VEGETABLE BOWL. SALSA VERDE, PICKLED SHALLOT & CHICKPEA CRUNCH \$26

TURKEY AVOCADO MELT. PEPPER JACK, AIOLI, OUR ENGLISH MUFFIN, GREENS AND POTATOES \$22

TAKE ME AWAY. FRIED NASHVILLE HOT CHICKEN, GRIDDLED BRIOCHE, PICKLES AND COMEBACK SAUCE \$26

HANDMADE RICOTTA RAVIOLI, SUN-DRIED TOMATO SAUCE, SAUTÉED SPINACH AND PARMESAN GARLIC BREAD \$26

MEYER LEMON RISOTTO. CHAMPAGNE BRAISED LEEKS, ARTICHOKE, PARMESAN, HERBS & CRUSHED PISTACHIOS \$23

BROCCOLI & CHEESE OMELET. SPINACH SAUTÉ, BRIGHT HERB-CHEDDAR CREAM CHEESE, CRISPY POTATOES \$22

LOWCOUNTRY SHORT RIB BURGER, PIMENTO CHEESE, SHOESTRING FRIED ONIONS, SPECIAL SAUCE, CRISPY POTATOES \$25

CHICKEN CAESAR. CRISP GEM ROMAINE, CITRUS SCENTED CAESAR, TOMATO BRUSHED CROUTONS AND AGED PARMESAN \$20

(PREFER SHRIMP OR SALMON? \$26)

### Tasty Side Pieces

BUTTER BRUSHED WARM GARLIC CORNBREAD \$6

HOUSEMADE CRISPY POTATO FRITES AND CHARRED ONION REMOULADE \$8

CASTLE VALLEY MILL YELLOW GRITS \$7

CUCUMBER & FETA SALAD. TOMATOES, PICKLED RED ONION, HERB VINAIGRETTE \$8

### Dessert

ULTIMATE CARROT CAKE, COCONUT CARAMEL, PINEAPPLE ICE CREAM AND CANDIED MACADAMIA NUTS \$13

C IS FOR COOKIE. CHOCOLATE CHIP COOKIE SKILLET, COOKIE DOUGH ICE CREAM & SALTED CARAMEL \$13

EARL GREY CRÈME BRÛLÉE, TORCHED SUGAR AND MINIATURE ORANGE CRINKLE COOKIES \$13

DUBAI CHOCOLATE 'SUNDAE.' CHOCOLATE CREMEUX, PISTACHIO ICE CREAM, CRISP KATAIFI & TAHINI CARAMEL \$13

APPLE TARTE TATIN, BUTTERY PUFF PASTRY, CANDIED ALMONDS AND BUTTERMILK ICE CREAM \$13

## COCKTAILS

KILLER TOMATO! OUR SPICY BLOODY MARY WITH LOCAL VODKA AND PEPPERONCINO \$15  
THE LEGEND. THE LOVE EXCLUSIVE DAD'S HAT RYE OLD FASHIONED, MAPLE & GRAN CLASSICO AMARO \$20  
DREAMWEAVER. OUR CHAMPAGNE COCKTAIL WITH ELDERFLOWER AND GRAPEFRUIT \$15  
NASHVILLE SUNRISE. BOURBON AND BLOOD ORANGE SMASH, APEROL, CITRUS & HONEY \$17  
THE FIG & THE LEMON. COLD, CRISP FIG GIMLET, HENDRICK'S GIN, LIMONCELLO AND LILLET \$16  
THE EXTRA MILE. ESPRESSO 'MARTINI', AMARO, RUM, VODKA & LA COLOMBE ESPRESSO \$17  
LOVE POTION. A SEDUCTIVE TIKI...RUM, SUPERPUNCH, ALMOND LIQUEUR & A HINT OF THE TROPICS \$16  
THE BROKEN ARROW. REPOSADO TEQUILA MARGARITA, LIME, PRICKLY PEAR PURÉE, AGAVE & SPICED SALT \$16  
CLEAN LIVIN.' ZERO BOOZE BUBBLY GRAPEFRUIT PALOMA, ALPINE BERRY AND FRESH LIME \$10

Try This!

THE LOVE FROZÉ ROSÉ. LOCAL VODKA, ORGANIC PEACH, STRAWBERRY AND CANE SUGAR \$15

## COFFEE & SUCH

BOTTOMLESS ORGANIC CLASSIC BLACK ICED TEA \$4  
LOVE LATTE. FRESH PRESSED DOUBLE SHOT NIZZA ESPRESSO, STEAMED MILK AND FOAM \$6  
WARM VANILLA LATTE. OUR LOVE LATTE INFUSED WITH VANILLA BEAN SYRUP \$7  
SPICED CHAI LATTE CLASSIC CHAI WITH CINNAMON SPRINKLE \$7  
FRESHLY SQUEEZED ORANGE JUICE \$6  
SAN PELLEGRINO BLOOD ORANGE SODA \$4  
LA COLOMBE COLD BREW ICED COFFEE \$6  
REGULAR CUP O' JOE. LA COLOMBE DARK ROAST, FRESHLY ROASTED \$5

## BY THE GLASS

### White, Rosé + Bubbles

CAVA BRUT, CUNE, SANT SADURNI D'ANOIA, PENEDÈS, SP NV \$16/\$78  
PROSECCO ROSÉ, 'CUVEE MARIANA' CA FURLAN, VENETO, IT 2023 \$16/\$78  
PINOT GRIGIO, 'IL NIDO' PAROLVINI DELLE VENEZIE, IT 2023 \$14/\$68  
SAUVIGNON BLANC, SANDY COVE, MARLBOROUGH, NZ 2024 \$16/\$78  
CHARDONNAY, LA TOUR DE GATIGNE, LANGUEDOC, FR 2023 \$16/\$78  
ROSÉ VINHO VERDE, LAS LILAS, PONTE DA BARCA, PT 2023 \$15/\$72  
'HALOŽAN' ORANGE, PULLUS, ŠTAJERSKA, SL 2023 \$16/\$95 (1L)  
(HAL-OH-ZHON) FRESH, FLORAL, SKIN-CONTACT SLOVENIAN MUSCAT-WELSCHRIESLING ORANGE WINE. ANCIENT WINEMAKING TECHNIQUE.

### Red

PINOT NOIR, ZORZAL 'TERROIR ÚNICO', TUPUNGATO, AR 2023 \$16/\$78  
CABERNET SAUVIGNON, JUGGERNAUT 'HILLSIDE', CENTRAL COAST, CA 2022 \$18/\$90  
GRENACHE/SYRAH, DOMAINE DU CHAPITRE, 'MON BON PLAISIR', CÔTES DU RHÔNE, FR 2023 \$16/\$78  
MALBEC, ASTICA, MENDOZA AR 2023 \$15/\$72

### Dessert / Fortified

TAWNY PORT, FONSECA 10 YEAR, GAIA, PT \$20  
MALMSEY, RARE WINE CO. MADEIRA, PT \$22  
MOSCATO 'POQUITO', VALENCIA SP \$25 375ML HALF BOTTLE

## BEER + CIDER

MILLER HIGH LIFE \$6  
GUINNESS DRAUGHT STOUT \$9  
VICTORY PRIMA PILS GERMAN STYLE PILSNER \$9  
CAPE MAY BREWING CO. WHITE ALE \$9  
LOVE CITY BREWING UNITY AMERICAN IPA \$10  
SHACKSBURY CIDER 'ROSE' \$8  
ATHLETIC BREWING RUN WILD NON-ALCOHOLIC IPA \$8