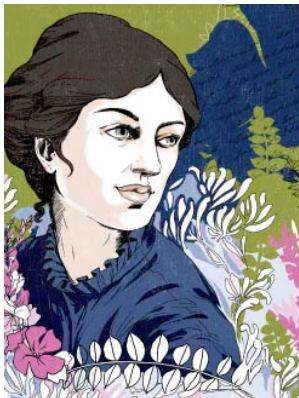


Eliza's



Eliza Lucas Pinckney (1722–1793) was a pioneering figure in early American agriculture and one of the most remarkable women of the colonial South. Born in Antigua, she moved to South Carolina as a teenager when her father, a British Army officer, took command of the family's plantations. At just 16, Eliza assumed management of her family's estates while her father was abroad, a remarkable responsibility for a young woman of her time. Through her intelligence, experimentation, and determination, she successfully cultivated indigo as a profitable cash crop in South Carolina. Her innovations helped establish indigo as one of the colony's leading exports, second only to rice, profoundly shaping the region's economy in the decades leading up to the American Revolution.

She later married Charles Pinckney, a prominent lawyer and planter, and raised two sons, Charles Cotesworth Pinckney and Thomas Pinckney, who became influential statesmen in the new American republic. Today, Eliza Lucas Pinckney is remembered as an early example of female leadership and innovation, whose vision and skill left a lasting mark on the agricultural and social history of the American South.

SIGNATURE PLATES

To Start

LOWCOUNTRY EGG ROLLS 14

Smoked Chicken, Braised Collard Greens, Pickled Ginger, Creole Remoulade

SWEET POTATO FRITTERS 14

Tasso Ham, Candied Pecan, Parmesan, Creme Fraiche, Maple Mustard

BAUER WINGS 15

Choice of: Mango Habanero, Tangy BBQ, Carolina Gold, Buffalo, Jerk Dry Rub, or Sweet Chili, Celery, Choice of: Ranch or Bleu Cheese

DUCK WONTONS 17

Duck Bacon, Sweet Corn, Cream Cheese, Wasabi Aioli

BRUSCHETTA 14

Garlic & Olive Oil Marinated Tomato, Fresh Basil, Balsamic Reduction

BAKED SPINACH & ARTICHOKE DIP 14

Grilled Pita or Crudites

A 20% SERVICE CHARGE APPLIES TO ALL FOOD AND BEVERAGE FOR PARTIES OF SIX OR MORE GUESTS.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Eliza's

Salads

Add to Any Salad:
Chicken 6, Shrimp 9, Salmon 9
Make it a wrap: 4

LOWCOUNTRY GARDEN 14 QUINOA SALAD

Tri-Color Quinoa, Roasted Root Vegetables,
Cherry Tomato, Sweet Corn, Arugula,
Roasted Red Pepper Vinaigrette

GRILLED CAESAR 12

House-Made Caesar Dressing, Parmesan,
Herbed Croutons, Available as Traditional

HOUSE SALAD 12

Mixed Greens, Watermelon Radish, Cherry
Tomatoes, Onion, Balsamic Vinaigrette

BEET SALAD 14

Kale, Whipped Goat Cheese Mousse,
Candied Pecans, Alfalfa Sprouts, Pickled
Onion, Citrus Honey Vinaigrette

Flatbreads

MARGHARITA 16

House-Made Red Sauce, Fresh Mozzarella,
Sliced Tomato, Basil, Smoked Sea Salt,
Balsamic Reduction

PUMPKIN 16

Roasted Pumpkin Purée, Garlic Confit,
Granny Smith Apple, Goat Cheese, Maple
Syrup, Shallot, Crispy Kale

FALL HARVEST 17

Cranberry Chutney, Shaved Turkey, Garlic
& Herb Boursin, Toasted Pecan, Tossed
Arugula

Handhelds

Choice of: Fries, Sweet Potato Fries,
Side Caesar Salad, or Side Garden Salad

BUTTERMILK FRIED 16 CHICKEN SANDWICH

Pimento Cheese, Cajun Honey, Artisan
Lettuce, Tomato

LOWCOUNTRY PATTY MELT 17

American, Swiss, Caramelized Onion, Red
Pepper Bacon Jam, Marble Rye

INDIGO SMASH BURGER 17

Double Smash Patty, American, Bacon,
Smoked Onion Aioli

RUEBEN 16

Sliced Corned Beef, Pickled Napa
Cabbage, Russian Dressing, Marble Rye

SWEET POTATO & COLLARD 15 GREEN BBQ SANDWICH

Sweet Potato, Braised Collard Greens,
Crispy Onion, Pickled Okra, Carolina
Mustard Sauce, Rosemary Focaccia Bread

Beverages

COFFEE 3

Regular, Decaf, Iced

TEA 2.50

Iced Sweet, Iced Unsweet, Assorted Hot

JUICE 3

Cranberry, Orange, Grapefruit, Pineapple

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