

# 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

<b>LOWCOUNTRY EGG ROLLS</b>	14	<b>DUCK WONTONS</b>	17
Smoked Chicken, Braised Collard Greens, Pickled Ginger, Creole Remoulade		Duck Bacon, Sweet Corn, Cream Cheese, Wasabi Aioli	
<b>SWEET POTATO FRITTERS</b>	14	<b>BRUSCHETTA</b>	14
Tasso Ham, Candied Pecan, Parmesan, Creme Fraiche, Maple Mustard		Garlic & Olive Oil Marinated Tomato, Fresh Basil, Balsamic Reduction	
<b>BAUER WINGS</b>	15	<b>BAKED SPINACH &amp; ARTICHOKE DIP</b>	14
Choice of: Mango Habanero, Tangy BBQ, Carolina Gold, Buffalo, Jerk Dry Rub, or Sweet Chili, Celery, Choice of: Ranch or Bleu Cheese		Grilled Pita or Crudités	

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.

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## 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

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## 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

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## 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

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## Beverages

**COFFEE** 3

Regular, Decaf, Iced

**TEA** 2.50

Iced Sweet, Iced Unsweet, Assorted Hot

**JUICE** 3

Cranberry, Orange, Grapefruit, Pineapple