

**SALT +
MARROW**

K I T C H E N

+

CRAFT COCKTAILS

LAVENDER SEVENTY FIVE

Hendrix Gin, Lemon Juice, Simple Syrup, Prosecco, Lavender Infused Liquor

\$15.00

NOBEL PRIZE

Johnny Walker Red Scotch, Sweet Vermouth, Lime Juice, Maraschino Luxardo Liquor

\$18.00

ESPRESSO MARTINI

Tito's Handmade Vodka, Coffee Liqueur, Espresso, Simple Syrup

\$18.00

SHAKEN + SEARED.

RYE OLD FASHIONED

Knob Creek or Basil Hayden Dark Rye, Orange Bitters, Simple Syrup

\$18.00

LEMON DROP

Absolut Citron Vodka, Cointreau, Lemon Juice, Simple Syrup

\$20.00

THE BIRDIE

Hendrick's Gin, Elderflower Liqueur, Lime Juice, Simple Syrup

\$15.00

BLUEBERRY MOJITO

Bacardi Rum, Simple Syrup, Lime Juice, Mint, Fever Tree Ginger Beer

\$15.00

CROWN JEWEL MULE

Ketel One Vodka, Ginger Beer, Cranberry Juice, Blood Orange Bitters, Lime Juice

\$15.00

PRICKLY PEAR BUCK

Bombay Sapphire Gin, Lavender Infused Liquor, Prickly Pear Puree, Ginger Beer

\$15.00

HENNESSY ON THE RIVER

Coconut Rum, Lime Juice, Blue Curacao, Float of Hennessy

\$18.00

PINEAPPLE MEZCAL MARGARITA

Illegal Mezcal, Pineapple Juice, Sweet + Sour Mix, Cointreau

\$20.00

TRADITIONAL MARGARITA

Lunazul Blanco Tequila, Cointreau, Lime Juice, Simple Syrup

\$15.00

DIRTY BIRD

Grey Goose Vodka, Olive Juice, Vermouth Rinse

\$15.00

BEERS + CORDIALS

DOMESTIC + IMPORTS

Heineken \$7.00

Corona \$8.00

Samuel Adams \$7.00

Budweiser \$7.00

Blue Moon \$7.00

Modelo Especial \$8.00

Stella Artois \$8.00

Miller Lite \$7.00

Michelob Ultra \$7.00

Voodoo Ranger IPA \$7.00

Angry Orchard \$7.00

High Noon \$8.00

NON-ALCOHOLIC

Angry Orchard \$7.00

High Noon \$8.00

NON-ALCOHOLIC

Run Wild IPA \$7.00

CRAFT BEERS

Sweetwater 420 Extra Pale Ale \$10.00

“Swamp Thing” Sour-Witbier \$11.00

Savannah River IPA \$10.00

1554 New Belgium Dark & Mysterious \$10.00

LIQUEURS + CORDIALS

Aperol

Campari

Cointreau

Chambord

Amaretto DiSaronno

Drambuie

Jägermeister

Grand Marnier

St. Germain Elderflower

Southern Comfort

Fireball Cinnamon Whiskey

Midori Melon

Baileys Irish Cream

Kahlúa

+

TO START

FIRE-ROASTED TOMATO BISQUE

Basil Cream, Sourdough

LOW COUNTRY OYSTERS

Green Garlic Mignonette
Charred Lemon

WEST AFRICAN HAND PIE

Lamb, Vegetables, Peri Peri

SPRING PEA & BURRATA TOAST

Min Oil, Shallot

ALABAMA BLUE CRAB COCKTAIL

Tomato, Basil, White Balsamic

LARGE PLATES

ORA KING SALMON

Cream Corn, Asparagus

BLACK BASS

Coconut Broth, Ginger, Mango

PATSTRAMI SHORT RIB

Cabbage, Coco Bread

SALADS

WATERMELON & FETA

Mint, Pickled Red Onion, Lime

ROASTED SHAVED BRUSSELS

Greens, Bacon, Farmers Cheese,
Sweet Potato Croutons

COAL-ROASTED BEETS

Goat Cheese, Sorghum
Gastrique, Candied Pecans

HOUSE SALAD

Romaine, Cucumber, Carrots,
Tomatoes

WOOD OVEN

WOOD-FIRED LOBSTER

Lemon, Chilli Oil

CURRIED MUSSELS

Sweet Potato Sourdough

SOUTHERN FLATBREAD

Pimento, Prosciutto

SPICED PRAWNS

Yam Purée, Pistachio

ROASTED VEGETABLES

Yogurt, Hot Honey

FROM THE GRILL

DRY-AGED TUNA RIBEYE

Herb Salad, Lime

SHAWARMA HALF CHICKEN

Alabama White Sauce,
Squash

HERB-CRUSTED LAMB LOIN

Risotto, Cane Reduction

SIDES

Cornbread - Honey Butter
Charred Corn - Lime, Cotija
Shishito Peppers

Succotash
Seasonal Vegetables
Potato Purée

STEAKS

12OZ STRIP

24OZ PORTERHOUSE

16OZ RIBEYE

8OZ TENDERLOIN

Served with Chimichurri & Smoked Tomato Butter

Our Steaks are all Prime Beef sourced from Linz Meats out of Chicago, IL. The live wood fire cooking adds a natural smokiness imparting a layer of smokey richness.

DESSERTS

Peach Crostata - Vanilla Ice Cream
Chocolate Cobbler - Crème Anglaise
Lemon Tart - Fresh Berries
Red Velvet Cheesecake
Bourbon Pecan Cheesecake
Crème Brûlée

+

THE POUR COLLECTION

LIQUOR + SPIRITS

TEQUILA

Casamigos Blanco
Casamigos Reposado
Casamigos Añejo
Casamigos Joven
Casa Noble Blanco
Casa Noble Reposado
Casa Noble Añejo
Clase Azul Reposado
Illegal Mezcal
Don Julio 1942
Don Julio Blanco
Don Julio Reposado
Don Julio Añejo
Patrón Blanco
Lunazul Blanco

VODKA

Absolut
Absolut Citron
Absolut Mandarin
Absolut Vanilla
Grey Goose
Ketel One
New Amsterdam
Smirnoff
Tito's
Van Gogh Double Espresso

LOCAL

Palmetto Whiskey (S.C.)

WHISKEY + BOURBON

Angel's Envy Bourbon
Angel's Envy Finished Rye
Basil Hayden's Bourbon
Basil Hayden's Dark Rye
Basil Hayden's Toast
Blade & Bow Bourbon
Blanton's Single Barrel Bourbon
Bulleit Bourbon
Bulleit 95 Rye
Buffalo Trace Bourbon
Canadian Club
Chivas Regal 12

CROWN ROYAL

Crown Royal
Crown Apple
Crown Peach
Crown Royal Reserve

IRISH + AMERICAN

Jameson Irish Whiskey
Jack Daniel's
Jim Beam
Maker's Mark
Maker's Mark 46
Jefferson's Reserve
Whistle Pig Piggyback Rye
Whistle Pig Small Batch Rye 10
Widow Jane Bourbon
Wild Turkey Bourbon
Wild Turkey Longbranch
Woodford Reserve Bourbon
Woodford Reserve Double Oaked

SCOTCH LOVER'S

Johnnie Walker:
Red, Green, Black, Blue
Glenlivet:
Caribbean Reserve, 18, Nadurra
Glenfiddich 15
The Macallan Double Cask 12
The Macallan Double Cask 18

GIN

Beefeater London Dry Gin
Bombay Dry Gin
Bombay Sapphire
The Botanist Islay Dry Gin
Hendrick's Gin
Tanqueray London Dry Gin

RUM

Bacardi Superior White Rum
Captain Morgan Spiced Rum
Chairman's Reserve
Cruzan Aged Light Rum
Malibu Coconut Rum
Myers's Rum Original Dark
Mt. Gay
Rum Haven Coconut

COGNAC + BRANDY

Rémy Martin 1738 Accord Royal
Hennessy
Courvoisier VS

RED, WHITE + SPARKLING

PINOT GRIGIO

Placido Toscana Tuscany, Italy 11 / 44

RIESLING

J. Lohr Bay Mist Monterey, California 10 / 40
Essence by S.A. Prüm Germany 42

MOSCATO

Seven Daughters Veneto, Italy 11 / 44
Primo Amore Italy 62

SAUVIGNON BLANC

Matua Marlborough, New Zealand 13 / 52
Rodney Strong Charlotte's Home 12 / 48

CHARDONNAY

Bonterra California 11 / 44
30 Degree California 70

SPARKLING

Ruffino D.O.C. Prosecco Italy 13 / 52
Veuve du Vernay Sparkling NV 17 / 68
Bellino Prosecco North Coast 42
Alliance Champagne France 160

RED BLEND

House of Brown Lodi, California 19 / 76
Conundrum by Caymus California 16 / 72
Collaboration by Coopers California 70
Stags' Leap "The Investor" California 165
Fortunate Son "The Diplomat" California 475
Insignia by Joseph Phelps California 850
Opus One by Mondavi & Rothschild 875

PINOT NOIR

Angeline California 11 / 44
King Estate Inscription Willamette Valley 60

CABERNET

Liberty School Paso Robles, California 15 / 60
Prati by Louis M. Martini California 17 / 68
Robert Hall Paso Robles, California 65
Daou Paso Robles, California 95
Black Stallion California 62
Caymus Cabernet California 250
Silver Oak California 315
Stags Leap Artemis California 280

MALBEC

Alamos Mendoza 52

ROSÉ

Avaline Vin de France, NV 14 / 56
Pol Clement Rosé Colchagua Valley 40
Bellino Prosecco Rosé North Coast 47

+ WHERE RARE MEETS REFINED.