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

DUCK WONTONS 18
Duck Bacon, Sweet Corn, Cream Cheese, Wasabi Aioli

BAUER'S SMOKED WINGS 18
Choice of: Mango Habanero, Tangy BBQ, Carolina Gold, Buffalo, Jerk Dry Rub, or Sweet Chili
Choice of: Ranch or Bleu Cheese

HUMMUS WITH CRUDITÉS 14
Feta, Crispy Garbanzo Beans, Balsamic Reduction

BRUSCHETTA 15
Garlic & Olive Oil, Marinated Tomato, Fresh Basil, White Balsamic Reduction

SHRIMP TACOS 22
Blackened Local Shrimp, Coconut Collard Slaw, Pickled Pineapple, Mango Habanero

BAKED SPINACH & ARTICHOKE DIP 14
Grilled Pita or Crudités

A 20% SERVICE CHARGE APPLIES TO ALL FOOD AND BEVERAGE FOR PARTIES OF SIX OR MORE.
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 With French Fries: 4

HOUSE SALAD 12
Mixed Greens, Radish, Cherry Tomatoes, Onion, Balsamic Vinaigrette

GRILLED CAESAR 13
House-Made Caesar Dressing, Parmesan, Herbed Croutons, *Available as Traditional*

PEAR SALAD 14
Champagne Poached Pear, Bleu Cheese Crumble, Candied Pecan, Cherry Tomato, Sherry Vinaigrette

BUTTERNUT SQUASH & CRANBERRY 14
Baby Kale, Roasted Squash, Dried Cranberry, Toasted Pumpkin Seeds, Goat Cheese, Maple Mustard Vinaigrette

GRAPE & WALNUT 14
Pickled Grape, Crispy Prosciutto, Toasted Walnut, Arugula, Honey Balsamic Vinaigrette

Flatbreads

MARGHERITA 16
House-Made Red Sauce, Fresh Mozzarella, Sliced Tomato, Basil, Smoked Sea Salt, Balsamic Reduction

BRUSSELS SPROUTS & PANCETTA 18
Garlic Cream Sauce, Parmesan, Tossed Arugula, Balsamic Reduction

CAULIFLOWER & TAHINI 18
Roasted Cauliflower, Garlic Hummus, Shaved Pistachio, Fine Herbs, Crispy Kale

PEAR & GOUDA 18
Caramelized Pear, Smoked Gouda, Toasted Almond, Hot Honey

LOWCOUNTRY CRAB & CORN 22
Blue Crab, Roasted Corn, Old Bay Cream Sauce, Pickled Green Tomato, Scallion

SALMON & DILL 22
Cold Smoked Salmon, Dill Cream Sauce, Capers, Pickled Onion, Lemon Zest, Tossed Kale

Handhelds

BUTTERMILK FRIED CHICKEN SANDWICH 17
Pimento Cheese, Cajun Honey, Artisan Lettuce, Tomato

INDIGO SMASHBURGER 17
Double Smash Patty, American Cheese, Bacon, Smoked Onion Aioli

GRILLED CHICKEN SANDWICH 17
Creamy Spinach and Artichoke, Provolone Cheese, Sun Dried Tomato Pesto, Spinach, Toasted Ciabatta

TURKEY MELT 18
Roasted Turkey, Granny Smith Apple, Aged Cheddar, Cranberry Chutney, Whole Grain Mustard Aioli, Whole Grain Oat Bread

PIMENTO PATTY MELT 18
Caramelized Onion, Pimento Cheese, Swiss Cheese, Marble Rye Bread

SPICY SAUSAGE ROLL 19
Grilled Andouille Sausage, Beer Cheese, Caramelized Onion, Vinegar Slaw, Pretzel Roll

CRAB CAKE BLT 22
Charleston Style Seared Crab Cake, Pickled Green Tomato, Arugula, Bacon, Lemon Chive Aioli, Served on Toasted Multigrain Oat Bread

LOWCOUNTRY SHRIMP ROLL 22
Blackened Local Shrimp Salad, Vinegar Slaw, Scallion

Desserts

COOKIE SUNDAE SKILLET 12

TURTLE CHEESECAKE 12

SORBET & BERRIES 9

ICE CREAM Choice of: Vanilla, Chocolate, Mixed 9

CHOCOLATE LAVA CAKE 9

APPLE TART 9

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