

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	BRUSCHETTA 14
Smoked Chicken, Braised Collard Greens, Pickled Ginger, Creole Remoulade	Garlic & Olive Oil Marinated Tomato, Fresh Basil, White Balsamic Reduction
BAUER'S SMOKED WINGS 16	BAKED SPINACH & ARTICHOKE DIP 14
Choice of: Mango Habanero, Tangy BBQ, Carolina Gold, Buffalo, Jerk Dry Rub, or Sweet Chili Choice of: Ranch or Bleu Cheese	Grilled Pita or Crudites
DUCK WONTONS 17	FISH TACOS 19
Duck Bacon, Sweet Corn, Cream Cheese, Wasabi Aioli	Blackened Red Snapper, Coconut Collard Slaw, Mango Habanero, Pickled Pineapple

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.

Elyza'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, Watermelon Radish, Cherry Tomatoes, Onion, Balsamic Vinaigrette

GRILLED CAESAR 13

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

PEACH & BURRATA 16

Fire Grilled Peaches, Cherry Tomato, Pickled Red Onion, Molasses-Hot Bacon Dressing, Served with Baby Spinach

SUCCOTASH 14

Charred Corn and Butter Bean, Roasted Red Pepper, Scallion, Feta, Lemon-Old Bay Vinaigrette, Served with Artisan Greens

MELON BERRY 14

Cantelope and Honeydew Melon, Blueberry, Arugula, Lime Syrup, Mint

Flatbreads

MARGHARITA 16

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

PIMENTO & TOMATO 16

Pimento Cheese, Slow Roasted Tomato, Pickled Green Tomato Relish, Tossed Arugula, Toasted Sesame Seed

PORK & PEACH 19

Slow Cooked Pulled Pork, Fire Grilled Peach Chutney, Goat Cheese, Crispy Fried Onion, Maple Mustard Glaze

MUSHROOM BBQ 18

Smoked Mushroom Blend, Carolina Mustard Base, Cheddar Cheese, Pickled Okra, Shaved Red Onion

Handhelds

BUTTERMILK FRIED 16

CHICKEN SANDWICH

Pimento Cheese, Cajun Honey, Artisan Lettuce, Tomato

INDIGO SMASH BURGER 17

Double Smash Patty, American Cheese, Bacon, Smoked Onion Aioli

RUEBEN 16

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

HAM & TURKEY CLUB 18

Black Forest Ham, Smoked Turkey, Bacon, Lettuce, Tomato, Swiss Cheese, Cheddar Cheese, Mayo, Artisan Greens

CRAB CAKE BLT 22

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

SWEET CORN 16

FRITTER PO' BOY

Crispy Fried Sweet Corn, Napa Cabbage, Tomato, Pickled Okra Tartar, Served on a Soft French Roll

Desserts

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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