

SALT + MARROW

K I T C H E N

CRAFT COCKTAILS

BLUEBERRY NOJITO N/A

Fresh Lime Juice, Muddled Blueberries, Mint Simple Syrup, Fever Tree Club Soda

\$10.00

LIGHT + BREEZY N/A

Seedlip Grove 42, Lime, Fever Tree Ginger Beer

\$12.00

CUCUMBER GIMLET N/A

Simple Syrup, Fresh Lime Juice, Muddled Cucumber, Fever Tree Club Soda

\$10.00

TRADITIONAL MARGARITA

Don Julio Reposado, Cointreau, House-Made Lime Sour

\$16.00

EL YUNQUE

Bacardi Superior, Campari, Fresh Lime Juice, Pineapple, Black Sugar Syrup

\$15.00

LAVENDER SEVENTY FIVE

Hendrick’s Gin, Lemon Juice, Simple Syrup, Prosecco, Lavender Infused Liqueur

\$15.00

BLUEBERRY MOJITO

Bacardi Superior, Simple Syrup, Lime Juice, Mint, Blueberries

\$15.00

FIG + HONEYBEE

Hendrick’s Gin, Fresh Lemon Juice, Fig Honey Syrup

\$18.00

CINNAMON CROWNE

Remy Martin VSOP, Cointreau, Fresh Lemon Juice, House-Made Demera Simple Syrup

\$18.00

HONEY WALNUT OLD FASHIONED

Traveller Whiskey, House-Made Honey Syrup, Angostura Black Walnut Bitters

\$18.00

LEMON DROP

Absolut Citron Vodka, Cointreau, Lemon Juice, Simple Syrup

\$16.00

DOMESTIC, IMPORTED + CRAFT, CIDERS, SELTZERS

Budweiser	\$7.00	Voodoo Ranger IPA	\$8.00
Bud Light	\$7.00	New Belgium Fat Tire	\$10.00
Michelob Ultra	\$7.00	Sweetwater 420	\$10.00
Miller Lite	\$7.00	Swamp Thing Sour Witbier	\$10.00
Coors Light	\$7.00	Savannah River IPA	\$10.00
Blue Moon	\$7.00	Angry Orchard	\$7.00
Sam Adams	\$7.00	High Noon	\$8.00
Sam Adams Seasonal	\$7.00	Salty Golfer Pineapple Blonde	\$8.00
Modelo Especial	\$8.00	Savannah River The BUZZ	\$8.00
Heineken	\$8.00	NON-ALCOHOLIC	
Corona	\$8.00	Heineken o.o	\$8.00
Stella Artois	\$8.00	Athletic Run Wild IPA	\$8.00

SHAKEN + STIRRED.

ESPRESSO MARTINI

Tito’s Handmade Vodka, Borghetti Espresso Liqueur, Cold Brew

\$18.00

LOW COUNTRY OYSTERS Green Garlic Mignonette, Charred Lemon	FIRE-BLISTERED SHISHITO PEPPERS Jimmy Nardello Peppers, Sea Salt, Szechuan Sauce	ALABAMA BLUE CRAB COCKTAIL Heirloom Tomatoes, Basil, White Balsamic
\$18.00/\$36.00	\$14.00	\$19.00
MINI CORN BREAD LOAF Sea Salt Honey Butter 4 Pieces	WEST AFRICAN HAND PIE Seasoned Lamb, Carrots, Onions, Peri Peri Sauce	SPRING PEA + BURRATA TOAST Mint Oil, Pickled Shallot
\$8.00	\$18.00	\$16.00

WATERMELON + FETA SALAD Pickled Red Onion, Lime, Mint	\$14.00	COAL-ROASTED BEETS Goat Cheese, Candied Pecans, Sorghum Gastrique	\$15.00
ROASTED SHAVED BRUSSEL SALAD Baby Kale, Arugula, Farmers Cheese, Crispy Smoked Bacon, Caramelized Onions, Sweet Potato Croutons, Parmesan Cheese, Dressing	\$16.00	SALT + MARROW HOUSE SALAD Romaine, Mixed Greens, Local Cucumber, Carrots, Baby Tomatoes, House Dressing	\$14.00

+ Grilled Chicken 8 | Grilled Shrimp 14 | Grilled Or Blackened Salmon 16

ORA KING SALMON Moonshine Glaze, Watercress Salad, Corn & Asparagus Succotash	POACHED BLACK BASS Turnip Puree, Coconut Broth + Oil, Toasted Coconut, Crispy Ginger, Pickled Green Mango	PASTRAMI BEEF SHORT RIB Braised Red Cabbage, Coco Bread, Honey Mustard Dust
\$42.00	\$38.00	\$48.00

OVEN SPECIALTIES	RAS EL HANOUT U/10 PRAWNS Carolina Yam Purée, Pickled Fennel, Toasted Pistachio, Herb Oil, Grilled Scallion Ash	SOUTHERN FLATBREAD Pimento Cheese, Crispy Prosciutto, Arugula, Hot Honey
	\$32.00	\$20.00

WOOD FIRED PLATES	DRY AGED TUNA RIBEYE Fish Marrow, Lime Cheek, Smoked Fennel Rub, Fresh Herb Salad	HERB-CRUSTED LAMB LOIN Spring Pea Carolina Gold Risotto, Cane Syrup Reduction
	\$54.00	\$40.00
SHAWARMA SEASONED HALF CHICKEN Alabama White Sauce, Charred Squash	DRY AGED STRIP Green Garlic Chimichurri, Smoked Tomato Butter	DRY AGED PORTER HOUSE Green Garlic Chimichurri, Smoked Tomato Butter
\$38.00	12 OZ. / \$58.00	24 OZ. / \$120.00
Our Steaks are Linz Heritage Angus Beef, 45 to 60 Days Dry Aged	DRY AGED RIBEYE Green Garlic Chimichurri, Smoked Tomato Butter	SALT + MARROW TENDERLOIN Buttery Potato Puree, Roasted Asparagus, Red Wine Bone Marrow Demi
	16 OZ. / \$60.00	8 OZ. / \$74.00
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.		

Charred Sweet Corn	Lime, Cotija	\$12.00	South Carolina Peach Crostata	\$15.00
Corn & Asparagus Succotash		\$12.00	Smoked Vanilla Ice Cream	
Roasted Seasonal Vegetables		\$12.00	Chocolate Cobbler	\$16.00
Buttery Potato Puree		\$12.00	Crème Anglaise	
Charred Asparagus		\$12.00	Red Velvet Cheesecake Mason Jar	\$15.00
Carolina Gold Sweet Pea Risotto		\$12.00	Vanilla Bean Crème Brûlée	\$14.00
Braised Red Cabbage		\$12.00		
Three Cheese Mac & Cheese		\$12.00		

CURRIED MUSSELS Canadian Blue Mussels, Sweet Potato Sour Dough	WOOD FIRED LOBSTER Grilled Lemon, Old Bay, Chili Oil	ROASTED GARDEN VEGETABLES Smoked Yogurt, Hot Honey
\$24.00	\$65/ Half \$125/ Whole	\$22.00

LIQUOR + SPIRITS

TEQUILA + MEZCAL

Patrón Silver
El Jimador Blanco
Don Julio Blanco
Don Julio Reposado
Don Julio 1942
Clase Azul Reposado
LALO Blanco
Tequila Ocho Blanco
Tequila Ocho Reposado
G4 Tequila Blanco
G4 Tequila Reposado
Casamigos Añejo
Casamigos Blanco
400 Conejos Mezcal

SCOTCH

Black Bull 12
Black Bull 21
Chivas Regal 12
Dewar’s White Label
Glenfiddich 12
Glenfiddich 15
Glengoranie 10
Johnnie Walker Red
Johnnie Walker Black
Johnnie Walker Green
Johnnie Walker Blue
Oban 14
The Balvenie 12
Doublewood
The Famous Grouse
The Macallan 12
The Macallan 15
The Macallan 18
The Glenlivet 12
The Glenlivet 14
The Glenlivet 15
The Glenlivet
Caribbean Reserve

WHISKEY + BOURBON

Angel’s Envy
Basil Hayden
Booker Small Batch
Traveller
Blanton’s
Buffalo Trace
Buffalo Trace Bourbon Cream
Bulleit 95 Rye
Bulleit Bourbon
Bushmills 12
Caleb’s Crossing
Crown Royal
Crown Royal Apple
Crown Royal Peach
E.H. Taylor Small Batch
Eagle Rare
Elijah Craig Small Batch
Elmer T. Lee Single Barrel
Four Roses Single Barrel
Jack Daniel’s Old No. 7
Jack Daniel’s Honey
Jack Daniel’s Single Barrel
Jack Daniel’s Gentleman Jack
Jack Daniel’s Sinatra Select
Jameson Irish Whiskey
Jim Beam
Hibiki Suntory Japanese Harmony
Horse Soldier Straight Bourbon
Kentucky Coffee Whiskey
Kentucky Owl
Kentucky Owl Magistrate Bourbon
Knob Creek 100 Proof
Larceny Small Batch
Maker’s Mark
Michter’s Straight Rye
Michter’s Straight Bourbon
Noah’s Mill
Old Fitzgerald 17
Old Forester 11
Old Forester Mint Julep
Old Forester Single Barrel
Old Forester 1920
Palmetto Whiskey
Pappy Van Winkle Special Reserve 12
Peerless Small Batch
Penelope Barrel Strength
Penelope Architect
Penelope Rio
Penelope Rose Cask Finish
Rowan’s Creek
Stagg Barrel Proof
Templeton Rye
The Clover Single Barrel
Traveller No. 40
Uncle Nearest 1884
Weller Single Barrel
Weller Special Reserve
Weller Antique 107
Weller Full Proof

WHISKEY + BOURBON

WhistlePig PiggyBack 100% Rye
WhistlePig Rye 10 Year Bourbon
Wild Turkey
Wild Turkey Longbranch
Woodford Reserve
Woodford Reserve
Kentucky Derby 152

VODKA

Absolut
Absolut Mandarin
Absolut Citron
Grey Goose
Smirnoff
Crop Cucumber
New Amsterdam
Ketel One
Belvedere
Tito’s Handmade

GIN

Beefeater London Dry
Tanqueray
Hendrick’s
Bombay Dry
Bombay Sapphire
Empress 1908
Stil Wild Dry Gin
Botanist
Roku

RUM

Bacardi Superior
Captain Morgan Spiced
Myer’s Original Dark
Don Q Cristal
Don Q Gold
Malibu Original Coconut
Mount Gay Eclipse Barbados
Brugal The Original
El Dorado 12 Year Old

COGNAC + BRANDY

Asbach 8
Courvoisier VS
Laird’s Applejack
Remy Martin VSOP

RED, WHITE + SPARKLING

PINOT GRIGIO

Placido Toscana, Italy 11 / 44

SAUVIGNON BLANC

Matua, New Zealand 13 / 52
Rodney Strong Charlotte’s Home 12 / 48
Stag’s Leap Wine Cellars AVETA, California 70
Lewis Cellars Debbie’s Cuvée, California 200

CHARDONNAY

Bonterra, California 11 / 44
La Crema, California 14 / 56
Far Niente, California 150
Cakebread Cellars, California 120
Kumeu River Maté’s Vineyard, New Zealand 300

RIESLING

J. Lohr Bay Mist, California 10 / 40

MOSCATO

Seven Daughters, Veneto, Italy 11 / 44

BRUT

Moët & Chandon, France 175

RED BLEND

House of Brown, California 19 / 76
Conundrum by Caymus, California 16 / 64

PINOT NOIR

Aveline, California 11 / 44
EnRoute Les Pommiers, California 60
The Prisoner, California 65

MERLOT

Martin Ray, California 14 / 56

CABERNET

Liberty School, California 15 / 60
Prati by Louis M. Martini 17 / 68
Far Niente, California 330

PROSECCO

Ruffino D.O.C., Veneto, Italy 13 / 52

SPARKLING

Veuve du Vernay, Vin de France, NY 13 / 52

ROSÉ

Aveline, Vin de France, NY 14 / 56