

Sharables

Creole Oysters 18	Frogmore Spring Rolls12
🍷 Available Upon Request	Chopped Shrimp, Andouille, Smoked Corn
Six Grilled Gulf Oysters	Red Potato, Old Bay, Spicy Pepper Jelly
Collard Greens & Smoked Ham Hock Butter	
Garlic Parmesan Bread Crumbs	
Beer Battered Grouper Bites14	Deviled Eggs 🍷..... 10
Smoked Jalapeño Tartar Sauce	Lusty Monk Mustard, Crispy Chicken Skin
Grilled Lemon	Dill Pickle, Chili Oil
Lowcountry Steamed Mussels18	Jumbo Smoked Chicken Wings 🍷.....12
Beer Steamed Hollander Mussels	Half Dozen Brined, Smoked & Fried Wings
Garlic, Tomatoes, Whole Grain Mustard	Tossed in Hot Buttered BBQ Sauce
Scallions, Old Bay Butter	Carrots & Celery, Bleu Cheese Dressing
Grilled Sourdough	
Fried Green Tomatoes 🌱.....12	Candy Roaster Squash and Burratta 🌱..14
Roasted Pimento Sauce	🍷 Available Upon Request
Herbed Goat Cheese	Honey Roasted Squash, Burrata
	Pomegranate Seeds, Maple Gastrique
	Brown Butter, Caramelized Onion Focaccia

Soups and Greens

Candy Roaster Squash Soup 🍷.....7/10
Bradford Farm Squash, Bacon, Almonds
Brown Butter, Apples
Carolina Brunswick Stew 🍷.....7
Caesar Salad7/10
Romaine, Croutons, Shaved Parmesan
Southern Table House Salad 🌱🍷.....6/9
Baby Heirloom Tomatoes, Carrots
Cucumbers, Pickled Red Onions
Pimento Vinaigrette
Fall Harvest Salad12
🍷 Available Upon Request
Mixed Greens, Roasted Winter Squash
Pickled Red Onions, Wild Rice Granola
Port Plumped Craisins, Crumbled Feta
Spiced Cider and Herb Vinaigrette
Southern Table Cobb12
Chopped Romaine, Pickled Okra, Pimentos
Bleu Cheese, Candied Pecans, Bacon
Deviled Egg, Focaccia Croutons
Creamy Vidalia Onion Dressing

Add-Ons:
Chicken 6
*Scottish Salmon 9
Sautéed Local Shrimp 9

The Woodshed Smokehouse

Prices Include Choice Of:
Three Sides, Cornbread and One Sauce

Proteins 🍷
Baby Back Ribs..... 23
Half Smoked Chicken..... 21
Sliced Brisket..... 24
BBQ Pulled Pork..... 20
Sliced Turkey Breast..... 20
Chef Combo Platter 34
(Choice of Two Proteins and Three Sides)
Picnic Plate 15
(Choice of Four Fixin's + Cornbread)
Sauces 🍷
Eastern Carolina Sauce🌱
Alabama White BBQ Sauce🌱
Bourbon BBQ Sauce🌱
Carolina Gold Mustard Sauce🌱🌱
Fixin's
Candied Covington Sweet Potatoes🍷🌱
Coleslaw🍷
Collard Greens🍷
Pit Smoked Baked Beans🍷
Creamy Potato Salad🍷
Gouda Mac & Cheese🌱
Southern Style Green Beans🍷
Small House Salad🍷🌱
Orzo Pasta Salad🌱
Sidewinder Fries🌱



Gluten Free



Vegan



Vegetarian

For our guests with allergies, please inquire with your server about available options prepared by the Chef. We take dietary preferences and restrictions very seriously. Unfortunately, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Entrees

*Grilled 7oz CAB Filet Mignon 	36	Jumbo Lump Crab Cakes	36
Whipped Potatoes, Asparagus		Shrimp and Crab Bisque	
Bourbon Peppercorn Jus		Sautéed Green Beans and Fennel	
		Crispy Sweet Potatoes	
Bacon Wrapped Meatloaf	20	*Cedar Plank Scottish Salmon	28
Caramelized Onion Mac and Cheese		Sautéed Tuscan Kale, Tomato Bacon Jam	
Green Beans, Bourbon BBQ		Mushroom & White Bean Farro Risotto	
Chicken Fried Chicken	25	Georgia Shrimp & Grits	28
(Regular or Nashville Hot)		 Available Upon Request	
Crispy Boneless Thighs		Geechie Boy Smoked Gouda Grits	
Buttermilk Whipped Potatoes, Bacon Gravy		Sautéed Spinach, Andouille Sausage	
Collard Greens, Homemade Pickles		Tasso Ham Gravy	
Smothered Pork Schnitzel	28	Pecan Crusted Scallops 	36
Pretzel Crusted Pork Loin Cutlet		Winter Squash Purée, Maple Bacon Glaze	
Braised Red Cabbage, Whipped Potatoes		Crispy Brussels, Bacon Lardons, Pepitas	
Caramelized Onion and Mushroom Pan Gravy		Quinoa Stuffed Pepper  	24
Chicken ‘N Dumplins	28	Roasted Red Pepper, Benne Seed Crisp	
Pan Seared Airline Chicken Breast		Quinoa and Fall Vegetable Medley	
Creamy Chicken Velouté, Peas & Carrots		Red Coconut Curry	
Herb Ricotta Dumpling			

Chef’s Favorite Pairings

Faire La Fete Brut	9.5/34	Stags’ Leap Chardonnay	16/59
This sparkling wine is a blend of Chardonnay, Chenin Blanc and Pinot Noir produced in the traditional method spending 15 months sur lie. Light golden in color with aromas of pear, vanilla wafer and lemon peel with bright bubbles that dissipate into a creamy finish. Enjoy by itself or paired with our Grouper Bites and Fried Chicken .		A classic Napa Chardonnay expressing an elegant balance of aromatic citrus and floral notes with hints of Tarte Tatin and brioche toast. Layers of honeysuckle, hazelnut and white peach are supported by a round, creamy mouthfeel. We suggest enjoying this wine with our Lowcountry Steamed Mussels and Jumbo Lump Crab Cake .	
Pizzolato Pinot Grigio	9.5/34	Sean Minor Pinot Noir	9.5/34
100% certified organic and vegan friendly this light bodied wine has aromas and flavors of crisp golden apples and citrus notes. A beautiful example of the simple, crisp, and fruity varietal that will pair beautifully with our Frogmore Spring Rolls and Pecan Crusted Scallops .		Medium bodied with enticing aromas of ripe plum, violets and cocoa powder and luscious flavors of dark cherry and blackberry are rounded out by a slight hint of oak. Enjoy this elegant wine with our Jumbo Smoked Chicken Wings and Bacon Wrapped Meatloaf .	
Cigar Box Malbec	9.5/34	Austin Hope Cabernet Sauvignon	18/72
This wine offers attractive and persistent aromas and flavors of black fruit and red currants. Medium bodied with berries and soft tannins. Pair with our Smoked Brisket and Cedar Plank Salmon .		The classic ruby color of this wine is stunning and sets the stage for this robust wine. Aromas of tobacco, dark chocolate, cocoa powder and juicy cherry creates a full bodied wine which will pair perfectly with our Filet Mignon... or just about anything!	