

SNACKS

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| DEVILED EGGS * | 9 |
| <i>Thai chili-salmon roe, truffle-dijon, southern classic</i> | |
| CHICKEN LIVER MOUSSE | 10 |
| <i>house-made sourdough, dijon</i> | |
| HUMMUS PLATTER | 9 |
| <i>pickled vegetables, toasted pita, tabbouleh, olive oil</i> | |
| PORK DUMPLING | 9 |
| <i>scallion oil, chili oil, fresh scallion, dark soy ponzu</i> | |
| FRIED LOCAL SHRIMP | 12 |
| <i>buttermilk, Lowtide IPA, 7 spice flour, yuzu aioli</i> | |
| FOUR CHEESE NAAN FLATBREAD | 10 |
| <i>gouda, parmesan, cheddar, bleu, fresh basil</i> | |
| HONEY SRIRACHA WINGS | 11 |
| <i>Joyce Farms chicken, scallion, sesame, crispy onion, garlic</i> | |

STARTERS + SMALL SALADS

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| SUITE 700 CAESAR | 13 |
| <i>romaine heart, parmesan, anchovy, focaccia crouton</i> | |
| SOUP DU JOUR | 9 |
| <i>daily selection</i> | |
| SHE CRAB SOUP | 10 |
| <i>chive, sherry, lump crab</i> | |
| GARDEN SALAD | 9 |
| <i>mixed greens, grape tomato, red onion, benton's bacon, choice of dressing: ranch, blue cheese, ginger sesame, balsamic, honey mustard</i> | |

LARGE PLATES

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| KILLER WEDGE * | 12 |
| <i>iceberg, hot house tomato, egg, lardon, crispy onion, scallion, maytag blue</i> | |
| 4 oz FILET 9 GRILLED SALMON 8 MARINATED CHICKEN BREAST 7 | |
| LOCAL SHRIMP 8 | |
| ROASTED BEET ROOT SALAD * | 13 |
| <i>herbed goat cheese spread, beet tops, olive soil</i> | |
| 4 oz FILET 9 GRILLED SALMON 8 MARINATED CHICKEN BREAST 7 | |
| LOCAL SHRIMP 8 | |
| HARBOUR BURGER * | 16 |
| <i>our custom blend of short rib, chuck and brisket, skinny fries, brioche bun</i> | |
| FRIED SHRIMP PO'BOY | 18 |
| <i>cajun remoulade, tomato, romaine</i> | |
| WOK NOODLE * | |
| <i>fresh chow mein, red cabbage, broccoli, egg, bell pepper, mushroom, kung pao</i> | |
| CHICKEN 14 SHRIMP 18 SCALLOP 22 | |
| PAN SEARED IPSWICH SCALLOPS * | 22 |
| <i>farro, chimmichurri, parmesan</i> | |
| GRILLED SALMON SALAD * | 20 |
| <i>mix greens, apple, fennel, feta, farro, raddish, sesame-ginger dressing</i> | |
| HARBOUR CLUB | 16 |
| <i>sourdough, benton's bacon, tomato, baby gem lettuce</i> | |
| POKE * | 18 |
| <i>local east coast tuna, soybean, cucumber, kimchi, jasmine rice, napa cabbage, teriyaki, spicy mayo</i> | |
| FRENCH DIP * | 16 |
| <i>prime rib, aged white cheddar, provolone, parmesan, toasted hoagie, au jus</i> | |
| JOYCE FARMS CHICKEN BREAST * | 24 |
| <i>marble potato confit, fennel cream, whole grain mustard, charred frisse</i> | |
| STEAK FRITES * | 26 |
| <i>8 oz hanger steak, skinny fries, dijon, rosemary sea salt</i> | |
| HARBOUR CATCH * | MP |
| <i>chef selected Atlantic dayboat catch, herb gnocchi, tomato shallot ragout</i> | |

* Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illness

HARBOUR BAR

- SCRATCH KITCHEN -

ALL DAY MENU

DRAFT WINE + BEER

WINE

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| Casa del Villa Nova Vinho Verde MINHO, PORTUGAL 2018 | 8 |
| Gotham Project Riesling FINGER LAKES 2018 | 10 |
| Bellafina "Secco" Prosecco VENETO, ITALY NV | 9 |
| Gran Passione Rosso VENETO, ITALY 2018 | 11 |

BEER

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| Ommegang Abbey Ale Belgian Dubbel NEW YORK | 7 |
| Low Tide Brewing Tide Chaser IPA JOHNS ISLAND | 7 |
| Tradesman Brewing Co. Agave Wheat CHARLESTON | 7 |
| Wicked Weed Appalachia Session IPA ASHEVILLE | 6 |
| Westbrook One Claw Rye Pale Ale MT. PLEASANT | 6 |
| Westbrook White Thai MT. PLEASANT | 6 |
| Wicked Weed Watermelon Sour ASHEVILLE | 7 |
| Delerium Tremens Belgian Syle Ale 16OZ BELGIUM | 12 |
| Commonhouse Wise One Hefewizen N. CHARLESTON | 6 |
| Highwire Bed of Nails Brown Ale ASHEVILLE | 6 |
| Coast Brewing Co. HopArt IPA CHARLESTON | 7 |
| Pawley's Island Brewing Tropical Lager PAWLEY'S ISLAND | 8 |
| Pfungstadter Stout 16oz GERMANY | 8 |
| Austin Eastcider Pineapple Cider TEXAS | 6 |
| Stiegl Grapefruit Radler 16oz AUSTRIA | 9 |
| Budweiser | 6 |
| Bud Light | 6 |
| Sam Adam's Seasonal | 6 |

CRAFT COCKTAILS

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| Brown Butter Manhattan | |
| <i>brown butter bourbon, Camparo Antica, black walnut</i> | 13 |
| Coquito Canterito | |
| <i>spiced rum, coconut milk, allspice, toasted coconut</i> | 12 |
| Beets Me | |
| <i>Casamigos tequila, beet shrub, lime, black lava salt</i> | 13 |
| But First, Coffee * | |
| <i>cold brew, rye, Bittermens orange citrate, egg white</i> | 13 |
| Basil Fresca | |
| <i>vodka, muddled basil, lime juice, simple syrup, Topo Chico, lime wheel</i> | 11 |
| Select Sour* | |
| <i>Select Aperitivo, honey, lemon, clove, egg white, rosemary</i> | 12 |
| Sailor's New Fashioned | |
| <i>Flor de Caña, Demerara cube, muddled blackberries, lemon</i> | 13 |
| Fall Mocktail | |
| <i>apple ginger cordial, cinnamon, lemon, Topo Chico</i> | 10 |

CRAFT CAFE

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| One Love Kombucha | 6 |
| Nitro Cold Brew | 5 |
| <i>Selection of espresso beverages also available on the full beverage menu</i> | |

