

# HARBOUR BAR

- SCRATCH KITCHEN -

## STARTERS + SMALL SALADS

SOUP DU JOUR <i>daily selection</i>	9
SHE CRAB SOUP <i>chive, sherry, lump crab</i>	11
SUITE 700 CAESAR <i>romaine heart, parmesan, anchovy, focaccia crouton</i>	12
SPINACH SALAD <i>baby spinach, fig, blueberry, red onion, almond toasted brie</i>	14
GARDEN SALAD <i>mixed greens, grape tomato, red onion, benton's bacon, cucumber, choice of dressing: ranch, blue cheese, greek dressing, balsamic, honey mustard</i>	9
OYSTERS ON THE HALF SHELL * <i>chef selected rotation</i>	18/34/50
CLASSIC OYSTERS ROCKEFELLER * <i>Benton's bacon, spinach, parmesan, lemon</i>	20/38/56
CLASSIC SHRIMP COCKTAIL <i>lemon, romaine, cocktail sauce</i>	13
ESCARGOT <i>garlic, parmesan, parsley</i>	11
PAN ROASTED SCALLOPS * <i>beetroot puree, chive oil, grilled scallion</i>	18
SALMON TARTARE * <i>avocado, soybean, yuzu emulsion, grapefruit</i>	15

## LARGE PLATES

KILLER WEDGE <i>iceberg, hot house tomato, egg, lardon, crispy onion, maytag blue</i> 4 oz FILET* 10 GRILLED SALMON* 9 MARINATED CHICKEN BREAST* 7 LOCAL SHRIMP* 9	12
PEACH BIBB SALAD <i>local peaches, pistachio, goat cheese, balsamic, lemon-soy vinaigrette</i> 4 oz FILET* 10 GRILLED SALMON* 9 MARINATED CHICKEN BREAST* 7 LOCAL SHRIMP* 9	14
HARBOUR BURGER * <i>our custom blend of short rib, chuck and brisket, skinny fries, brioche bun</i>	17
HARBOUR CLUB MELT <i>turkey bacon swiss melt on sourdough, dijonnaise</i>	16
TOFU & WOK VEGETABLE WRAP <i>broccoli, red cabbage, water chestnuts, bean sprouts, tomato-basil wrap, gochujang dressing</i>	16
FRENCH DIP * <i>prime rib, aged white cheddar, provolone, parmesan, toasted hoagie, au jus</i>	17
POKE * (SALMON OR TUNA) <i>choice of fish, soybean, cucumber, kimchi, avocado, jasmine rice, napa cabbage, teriyaki, spicy mayo</i>	19
MISO UDON NOODLE BOWL <i>mushroom, bok choy, carrot, tofu</i> MARINATED CHICKEN BREAST* 7 LOCAL SHRIMP* 9	25
MARINATED CAULIFLOWER STEAK <i>garlic mashed red bliss potato, harcot vert, vegan "demi-glace"</i>	27
JOYCE FARMS CHICKEN BREAST * <i>fresh pappardelle, Mycopia mushrooms, baby spinach, parmesan cream</i>	24
STEAK FRITES * <i>8 oz Prime NY strip, skinny fries, dijon, sea salt</i>	27
CATCH OF THE DAY * <i>Summer salad, cherry tomato, orzo, corn puree</i>	MP
SHRIMP & GRITS * <i>local shrimp, tasso ham cream, cheddar cheese, Logan Mill grits</i>	28
PAN ROASTED CHARLESTON LAMB CHOP * <i>marble potato, charred broccolini, cherry gastrique</i>	35

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

## ALL DAY MENU

## SNACKS + SIDES

DEVEILED EGGS * <i>roasted piquillo pepper, southern classic</i>	9
FRIED OYSTERS * <i>lemon, cocktail sauce, paprika aioli</i>	18
CHICKEN LEMONGRASS DUMPLING <i>scallion oil, chili oil, fresh scallion, dark soy ponzu</i>	9
FRIED LOCAL SHRIMP * <i>arugula, togarashi mayo</i>	13
BACON WRAPPED DUCK POPPERS * <i>arugula, molasses paint</i>	11
HUMMUS PLATTER <i>pickled vegetables, toasted pita, tabbouleh, olive oil</i>	10
CHARCUTERIE & CHEESE <i>housemade sourdough, local honey, fresh fruit, candied pecans</i>	18
SPICED CHICKEN QUESADILLA <i>fajita vegetables, black beans, queso, pico de gallo</i>	16
SMOKED SALMON TOAST POINTS <i>yuzu creme fraiche, pickled shallot, dill</i>	16
BURRATA <i>balsamic reduction, marinated grape tomato, grilled sourdough</i>	16
TRUFFLE PARMESAN FRITES	10
LOCAL HEIRLOOM TOMATOES <i>ricotta salata, basil, maldon</i>	9
ROASTED MARBLE POTATOES	8
GARLIC BUTTER GREEN BEANS	9
BABY SPINACH & MUSHROOM	10
BROCCOLINI WITH GARLIC BUTTER	10
KALUGA * <i>China</i>	53
BOURBON BARREL SMOKED TROUT ROE * <i>Poland</i>	28
SIBERIAN STURGEON * <i>Poland</i>	55

\*served with house made blinis, egg white, egg yolk, chive, creme fraiche, crispy caper, pickled shallot\*

