



# THE STABLES

## RESTAURANT

### SHAREABLES

<b>Biscuits and Honey Butter</b>	<b>\$8</b>
Buttermilk, White Cheddar, and Chive Drop Biscuits with Local Honey Butter finished with Smoked Sea Salt.	
<b>Shrimp and Grits</b>	<b>\$15</b>
Crispy Jimmy Red Corn Grits, House Smoked Bacon	
<b>Fried Green Tomatoes</b>	<b>\$9</b>
Smoked Onion Dijonnaise, Argula Salad, Pecorino	
<b>Hot Shrimp</b>	<b>\$15</b>
Crispy shrimp seasoned with Nashville Hot Spice, Pepper Relish, Bread-n-Butter Pickles, and Sour Dough Croutons	
<b>Pimento Cheese</b>	<b>\$10</b>
Creamy Pimento Cheese with toasted Sourdough Bread, Mixed Olives, and Seasonal Pickles	
<b>Bourbon Mussels</b>	<b>\$18</b>
PEI Mussels with Roasted Jalapeños and Garlic, finished with a Bourbon Barrel Ale Broth, and Fresh Herbs and Butter	

### FROM THE GARDEN

\$7 / \$12

#### Signature Salad

Arugula, Tomato, Pumpkin Seeds, Pecorino, House Bacon, Poached Egg, Rosemary Lemon Vinaigrette

#### House

Seasonal Lettuces, Shaved Red Onion, Cucumber, Tomato, Goat Cheese, White Balsamic Dressing

#### Seasonal

Sweet Watermelon, Pickled Okra, Goat Cheese, Toasted, Pecans, Arugula, And Citrus Vinaigrette

#### Add Ons

Smoked Chicken (\$5) Poached Egg (\$2) House Bacon (\$4) Salmon (\$7)

### SOUP

<b>Cauliflower Bisque</b>	<b>\$5/\$8</b>
Brown Butter, Charred Sweet Corn Relish, and Pea Shoots	
<b>Soupe Du Jour</b>	<b>\$5/\$8</b>

### KNIFE AND FORK

<b>Chicken and Waffles</b>	<b>\$20</b>
Confit Deboned ½ Chicken, Batter Fried, Served With A Butter Pecan Waffle, Smoked Maple Syrup, Sea Salt, And Nashville Hot Sauce	
<b>Cast Iron Ribeye</b>	<b>\$35</b>
10 Oz Hand Cut Ribeye Cast Iron Seared Served With, Red Eye Gravy Collards, And Succotash	
<b>Bourbon Black Pepper Pork</b>	<b>\$28</b>
Center Cut Ham Brined Pork Chop, Bourbon Black Pepper Glaze, Braised Kale, Chili Fried Egg, Roasted Root Vegetables And Pickled Watermelon Rind	
<b>Beets and Cauliflower</b>	<b>\$22</b>
Spiced Roasted With Crispy Heirloom Grits with Fresh Herbs Over House Garlic And Chive “Boursin”	
<b>Okra and Sweet Corn Succotash</b>	<b>\$22</b>
Carolina Gold Rice, Blackeyed Peas, And Salsa Verde	
<b>Pan-Roasted Salmon</b>	<b>\$26</b>
Pan-Roasted Verlasso Salmon, Jimmy Red Grits, Charred Corn And Tomato Relish, Citrus Vinaigrette	

### FRESH CATCH MARKET

<b>Pan Seared Tuna</b>	<b>\$32</b>
Sushi Grade Yellowfin Tuna, Carolina Gold Rice, Green Tomato Chutney, Heirloom Tomato Salad	

### SIDES \$8

**Braised Collards, Succotash, Seasonal Root Vegetable, Seasonal Vegetable, Biscuits (2)**

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## BETWEEN BREAD

<b>BLT</b>	<b>\$15</b>
Thick-Sliced Bacon, Arugula, Smoked Onion Spread, Pepper Jam, Roasted Tomato	
<b>Chicken</b>	<b>\$15</b>
Brined & Smoked, Pepper Relish, Crispy Onion, and Seasonal Lettuces	
<b>The Stables Burger</b>	<b>\$18</b>
House Blend Cab Patty Smash Burger, Pimento Cheese, Chili Fried Egg, House Bacon, Arugula/ Frisee Blend, And Smoke Onion Spread	
<b>The Veggie Burger</b>	<b>\$14</b>
Roasted Sweet Potato, Cauliflower, Poblano Pepper, And Ancient Grains. Served With Vegan Mayo, And Mustard Pickled Kale.	
served on house made bread with parmesan kettle chips (add truffle \$1)	

## SWEETS

<b>Praline Pecan Cake</b>	<b>\$8</b>
Salted Caramel Anglaise & Chantilly	
<b>Butter Tart</b>	<b>\$8</b>
Buttermilk Vanilla Bean Ice Cream	
<b>Lemon Cheesecake</b>	<b>\$8</b>
Ginger Snap Crust, Key Lime Gelee, Vanilla Bean Chantilly	
<b>Market Crème Brulee</b>	<b>\$8</b>
Roasted Peach with Mascerated Blackerries	
<b>Nannies Pound Cake</b>	<b>\$8</b>
Sliced And Caramelized With Seasonal Fruit And Whipped Cream	

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