



Inn on the Square

Welcome

EXECUTIVE CHEF DAVID EPPS

Apps & Tapas

SHRIMP COCKTAIL – \$12
Served with house cocktail sauce.

PULLED CHICKEN SPRING ROLLS – \$6

*Slow roasted and pulled chicken with wilted savoy cabbage, apple cider vinegar, tarragon and cream.
Rolled in spring roll wrap and deep fried. Accompanied with a sweet chili aioli dipping sauce.*

FRIED CALAMARI AND PEPPERS – \$7

*Fresh calamari fried in semolina with sliced banana and jalapeño peppers.
Accompanied with a red sauce and aioli.*

JERK PORK SLIDERS – \$6

Ground pork patty served atop a brioche bun and topped with a homemade pineapple slaw.

CHICK PEA FRIES – \$8

*Jenga style tower of chick pea fries with fried lemon slices and whole
parsley leaves with parsley creme fraiche dipping sauce.*

LUMP CRAB CORN FRITTERS – \$10

Lump crab meat mixed with roasted grilled corn, onion, green and red bell peppers, flour and cream.

ANTIPASTO WITH LAVOSH – \$14

Marinated vegetables, olives, cheeses, charcuterie served on a large lavosh cracker.

CURED SALMON ROSE – \$8

Thinly sliced lox worked into a rose and served with toast, cream cheese, and fried capers.



Breakfast

\$10 each

TRADITIONAL BREAKFAST

Two eggs any style, two slices of bacon or local sausage, grits or hash browns, toast or biscuit and fruit.

CORNED BEEF HASH & EGGS

Generous portion of house made corned beef hash, two eggs any way, toast or biscuit and fruit.

SOUTHERN EGGS BENEDICT

Two poached eggs (over easy unless specified) thickly sliced country ham, hoe cake, topped with red eye gravy hollandaise.

CARNIVORE

Country ham, sausage, bacon, two eggs anyway, toast or biscuit.

BISCUITS AND SAUSAGE GRAVY

Two house biscuits topped with local sausage and buttermilk gravy.

HOE CAKES AND EGGS

Two eggs any style on a stack of sweet house hoe cakes and hot maple syrup.

FRUIT PLATE

An assortment of fresh seasonal fruits and your choice of yogurt or cottage cheese.

FRENCH TOAST

Two giant slices of brioche French toast served with house caramel-sorghum syrup, fresh berries, Chantilly cream, powdered sugar and two eggs.

LOX & BAGELS

House salmon gravlax served with toasted bagel and sides of cream cheese, chopped onion, and fried capers.



Lunch

SHRIMP AND GRITS – \$12

Jumbo shrimp with country ham, onions, green and red peppers, tomatoes, scallions all served in a brown sauce over grits.

CORNED BEEF ON RYE – \$8

House corned beef, caramelized Vidalia onions, spicy mustard.

CAJUN FRIED CATFISH

WITH HOPPIN' JOHN – \$10

Spice-rubbed catfish deep fried in Cajun flour. Served with local peas and Carolina gold rice.

APPLE CHICKEN

WITH MARKET VEGETABLES – \$7

Herb-marinated chicken breast with sautéed market vegetable medley and bourbon apple demi.

BRAISED PORK ON SOURDOUGH – \$7

Slow cooked pork belly sliced thin on griddled sourdough with cheddar, apples, and sweet chili mayo.

FLOUNDER MEUNIERE – \$9

Pan-roasted flounder basted in brown butter-lemon sauce with parsley served over Carolina gold rice and market vegetables.

HOUSE GROUND BURGER – \$10

The perfect ratio of brisket and lean chuck ground, hand formed daily. Topped with romaine, tomato, red onion, mayo, cheese and bacon.

PAN-SEARED SCOTTISH SALMON

AND RAVIOLI – \$12

Pan-seared fresh Salmon (mid-rare) over spinach and feta house ravioli with beurre blanc and raspberry drizzle.

MARKET VEGETABLE PLATE – \$8

Chef's choice of fresh market vegetables and preparation.

PEPPERCORN TUNA – \$12

Fresh hand-cut tuna encrusted in peppercorn medley over julienne vegetables and finished with wasabi-mango coulis.

PULLED CHICKEN RIGATONI – \$9

Slow-roasted chicken in a red sauce tossed with onions, capers, artichoke hearts, sausage, fresh rosemary and lemon.



From the Garden

BITTER GREEN SALAD WITH BACON VINAIGRETTE – \$7

Curly endive, escarole, radicchio, chiffonade tossed with bacon crumbles, chopped egg, diced onion, and house bacon vinaigrette.

BIBB WEDGE – \$7

Quarter head of bibb lettuce topped with house blue cheese and diced tomato, crumbled bacon, and scallions.

SPRING MIX WITH PICKLED BEET – \$5

Chiffonade of spring mix tossed in a honey vinaigrette with pickled beets. Finished with house goat cheese dressing.

HOUSE SALAD – \$6

Roamaine and spring mix with red onion slices, roma tomato slices, balsamic egg slices, and house croutons.

CHOPPED SALAD – \$6

Iceburg lettuce cut thin and tossed with hearts of palm, artichoke hearts, scallions, feta, tomatoes, and red wine vinaigrette.

ARUGULA AND APPLE SALAD – \$7

Rocket tossed with currants, blue cheese, candied walnuts, julienne apple, and apple cider dressing.



A Night Affair

LEMON THYME ROASTED CHICKEN – \$18

Roasted bird served with turned root vegetables, Parmesan mashed potatoes and finished with pan sauce.

SLOW-BRAISED PORK OVER SWEET CORN POLENTA – \$16

A generous portion of slow roasted pork served over polenta and finished with carrot honey glaze and watercress salad.

SPINACH-FETA RAVIOLIO IN TOMATO CREAM – \$16

Pan-seared house raviolio tossed with chopped tomatoes, spinach, roasted garlic, tomato sauce and cream finished with butter and parm.

MARKET VEGETABLE PLATTER – \$15

Chef's choice of local vegetables and preparation.

LOCAL SAUSAGE

AND SIRLOIN RIGATONI – \$17

Seared steak tips and fresh sausage tossed with onion, garlic, and house marinara. Finished with parm and EVOO.

CATFISH AND GRITS – \$16

Cajun fried catfish over creamy grits with bell peppers, scallions, chopped tomatoes, and tomato-demi broth.

PAN-SEARED SIRLOIN – \$26

Hand-cut sirloin grilled to order and served over mashed potatoes and local vegetables. Finished with port wine demi.

HERB ENCRUSTED LAMB OVER GNOCHI – \$26

Full rack of marinated and pan seared with panko herb crust over gnocchi. Asparagus shiitake fricassee and finished with black cherry demi.

SMOKED PORTABELLA AND POLENTA GRILL – \$18

Marinated and smoked portabella mushroom grilled and stacked with polenta cake, seared tomato, and warm chevre center. Finished with smoked tomato coulis and asparagus tips.

PAN SEARED SCOTTISH SALMON – \$22

8 oz. portion of fresh Scottish Salmon, skin on, pan seared to mid-rare and served with Carolina gold rice cake, watercress salad and country ham au jus.

AIRLINE CHICKEN BREAST

OVER POTATO CAKE – \$16

Pan roasted marinated airline breast over griddled potato cake and topped with spinach, tomato, feta sauté. Finished with balsamic reduction.



SOY-GINGER GRILLED TUNA – \$20
Tuna steak over wasabi mash and julienne vegetable medley. Finished with caramelized ginger-soy glaze and mango wasabi coulis.

LOBSTER RISOTTO – \$32
Claw and body meat sautéed with risotto made from lobster stock, asparagus tips and tomato. Basil salsa and crème fraîche garnish.

BONE-IN PORK CHOP – \$28
Bone-in pork loin over sweet potato and parsnip hash and finished with honey-pork jus and warm apple salad.

BLACK SKILLET PORTERHOUSE – \$45
24 oz. steak, well-seasoned, pan crusted, and herb butter basted to perfection. Served with roasted carrots, mashed potatoes, and a red wine pan sauce and herb butter.

FRESH MARKET FISH FEATURE
Chef's Selection

Children's Menu

Pasta with Red or White sauce

Grilled Cheese

Cheeseburger

Chicken Fingers

Mini Pizza on French Bread

*Chocolate Sandwich
(Nutella® on Toast)*

A Sweet Finish

Almond Joy

Apple Tart

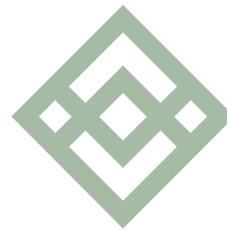
Carrot Cake

Chocolate Torte

Cheese Cake



Enjoy your dinner!



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