



KRESS CORNER ☆ RESTAURANT & BAR

# TOWN HALL

101 WEST EVANS | FLORENCE, SOUTH CAROLINA



## STARTERS

**BAKED CLAMS "CASINO" MKT PRICE**  
NEUSKE'S BACON, SHALLOTS, GARLIC,  
BREAD CRUMBS, BASIL, LEMON

**CRISPY CONFIT CHICKEN WINGS\* 10**  
SAMBAL AIOLI, SESAME SEEDS, SCALLION

**WEDGE SALAD 8**  
NEUSKE'S BACON, MARINATED TOMATOES,  
CLEMSON BLUE CHEESE, PICKLED RED ONION

**BBQ GRILLED SHRIMP 10**  
CORNBREAD PUREE, CHOW CHOW,  
ARTISAN LETTUCE

**DEVEILED EGGS\* 12**  
FRIED GULF OYSTERS, ESPELETTE

**LOCAL KALE CAESAR 8**  
PECORINO, ROASTED GARLIC CORNBREAD  
CROUTONS, EGG EMULSION, GRILLED LEMON



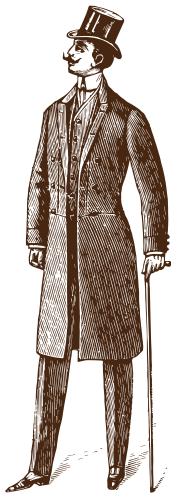
**HOUSE MADE SAUSAGE 11**  
WHOLE GRAIN MUSTARD, HOUSE PICKLES,  
GRILLED BREAD

**CAROLINA HERITAGE PORK BELLY 12**  
FIELD PEAS, PICKLED SHALLOTS,  
CARROTS, PORK JUS

**CHOPPED ROMAINE SALAD 8**  
TOMATO, ENGLISH CUCUMBERS,  
RED ONION, PANCETTA, HARD BOILED EGG,  
CREAMY HERB VINIAGRETTE

**ROASTED BONE MARROW 12**  
PICKLED RED ONION, BLACKBERRY SAUCE,  
HERBS, TOAST, GREENS, MUSTARD SEEDS

**SEARED SCALLOPS 12**  
GRILLED CORN "SALSA", BACON JAM, BASIL OIL



## ENTRÉES

**SEARED LOCAL FISH\* MKT PRICE**  
GRILLED ASPARAGUS, MUSHROOMS, SWEET ONION,  
LOCAL KALE, MARBLE POTATOES, SAUCE GRIBICHE

**"BBQ" ROASTED HALF CHICKEN 18**  
SOURGHUM BAKED BEANS,  
ALABAMA WHITE SAUCE, SLAW

**SEASONAL VEGETABLE PLATE 16**  
CAROLINA PLANTATION RICE, BRAISING GREENS,  
SEASONAL VEGETABLES, ROOT VEGETABLE PUREE

**20oz CAB® DRY AGED BONE IN RIBEYE\* 48**  
WHIPPED POTATOES, MUSHROOM RAGU,  
BORDELAISE, GREENS  
ADD BONE MARROW \$9

**GRILLED LOCAL FISH MKT PRICE**  
SMOKEY CREAMED CORN, BACON,  
PICKLED SHALLOTS, ROASTED TOMATOES,  
LEMON CHIVE BUTTER

**12oz CAB® NY STRIP\* 35**  
SWEET POTATO HASH, CIPPOLINI ONIONS,  
ARUGULA, BLUE CHEESE BUTTER, RED WINE JUS

**TOWN HALL CAB® SMASH BURGER\* 15**  
HOUSE PICKLES, LETTUCE, TOMATO, ONION,  
AMERICAN CHEESE, NEUSKE'S BACON,  
PECORINO TRUFFLE FRIES

**8oz CAB® HANGER STEAK\* 25**  
"STEAK FRIES", SOY ROASTED ONIONS, TRUFFLE AIOLI,  
RED WINE JUS

**ANCHO RUBBED CAROLINA HERITAGE PORK LOIN 18**  
SMOKED FETA, COW PEAS, TURNIPS, APPLES,  
PORK JUS, GREENS

**BRAISED CAB® SHORT RIB 28**  
WHIPPED POTATOES, GLAZED CARROTS, ARUGULA,  
ROASTED PECAN PESTO

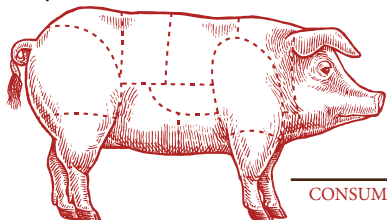
**SEAFOOD PIRLAU\* 26**  
SCALLOPS, SHRIMP, CLAMS, FRIED OYSTERS, CHORIZO,  
CAROLINA PLANTATION RICE,  
TOMATO BROTH, GREENS



**SURF & TURF 34**  
6OZ CAB® FILET MIGNON, GRILLED SHRIMP SKEWER,  
WHIPPED POTATOES, GRILLED ASPARAGUS, BEARNAISE

**CAROLINA HERITAGE BONE IN PORK CHOP\* 23**  
BRUSSEL SPROUTS, WHIPPED POTATOES,  
CARAMELIZED SHALLOTS, BACON,  
BLACKBERRY SAUCE, PORK JUS, MUSTARD SEEDS

**BUTTERMILK FRIED QUAIL\* 22**  
CREAMY CAROLINA PLANTATION GRITS, GREENS,  
ROASTED CARROTS, CHERRY JUS



### OUR LOCAL PARTNERS & PURVEYORS

CAROLINA HERITAGE FARMS | MANCHESTER FARMS  
PEE DEE FOOD HUB | G SQUARED URBAN FARMS  
CAROLINA PLANTATION | LOW COUNTRY SHELLFISH

WE PROUDLY SERVE



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
\*CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS