

Soups

~Classic French Onion ~ 13

*caramelized onions, house made veal stock
baguette crouton, gruyere cheese*

~Low Country She Crab ~ 15

*jumbo lump crab meat,
rich sherry cream*

Salads

Betty Hege's House Salad ~ 13

*seasonal artisan greens, celery, radishes, cucumbers, tomatoes,
vidalia onions, feta cheese, garlic mustard vinaigrette*

Traditional Caesar Salad ~ 16

herbed croutons, fresh grated Parmigiano Reggiano

Iceberg Wedge Salad ~ 18

pickled red onions, tomatoes, warm bacon, Point Reyes blue cheese dressing

Classic French Salad ~ 19

*belgian endive, butter lettuce, roquefort, candied walnuts, granny smith apples,
grilled radicchio and an herbs de Provence mustard vinaigrette*




Pork Rillettes ~ 20

*confit of pork and foie gras with cognac,
black truffle, and duck fat, house pickles and jam,
whole grain mustard, toasted baguette*

Shrimp and Crab cocktail ~ 22

*poached jumbo shrimp, lump crab,
house cocktail sauce*



Hot Appetizers

French Country Escargot ~ 19

in the shell, garlic butter, croutons

Crispy Fried Calamari ~18

Rhode Island Style, banana peppers, sweet Thai chili sauce

Steamed Mussels ~ 23

Thai coconut cream sauce, grilled baguette

Maryland style "Classic Crab cake" ~21

*served with shrimp, remoulade sauce, and a salad of
roasted sweet corn, arugula, cucumber, sherry vinaigrette*

Hege's "Traditional" Selections

*Maryland style "Classic Crab cakes" ~42
served with shrimp, remoulade sauce, and a salad of roasted sweet corn,
arugula, cucumber, sherry vinaigrette*

*Calves Liver ~ 38
caramelized onions, whipped potatoes, bacon and red wine jus*

*Calvados Porkchop ~40
grilled bone-in 14 oz South Carolina farm raised Duroc pork chop
dauphinoise potatoes, braised swiss chard, calvados apple brandy demi-glace*

*Hege's Chicken "Forestière" ~ 38
roasted 10 oz airline chicken breast,
morel mushroom and English pea risotto,
wild mushroom velouté, haricot vert*

Steakhouse & Seafood Signatures

*Salmon Béarnaise ~ grilled Faroe Island salmon, roasted fingerling potatoes, ~ 42
creamed spinach, sauce béarnaise*

*Saffron Shellfish Fettuccini ~ jumbo shrimp, scallops, mussels, and clams, ~ 44
saffron cream sauce, baby spinach, tomatoes, Calabrian chilis*

*House Made Seafood Raviolis ~ 1/2 lobster tail, crab meat, roasted zucchini and ~ 46
squash, cherry tomatoes and a vodka cream sauce*

**Steak Frites ~ petite 5 oz filet mignon with crisp fries, fresh asparagus and red wine jus ~ 40*

**Bacon Wrapped Filet Mignon ~ with Point Reyes blue cheese, garlic mashed potatoes ~54
asparagus and red wine jus*

**12 oz Prime New York Strip ~ 62
served with dauphinoise potatoes,
creamed spinach, and sauce Au Poivre*

*Sides ~ 14
(family style)*

Creamed spinach

Onion Rings ~ Shoe String Fries

Whipped Potatoes with Red Wine Jus

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