

APPETIZERS

BUTTER GLAZED BISCUITS 8

home-style biscuits served w/ seasonal condiments

CRISPY BRUSSELS 9

tossed in shallots & hot honey

AVOCADO TOAST 14

avocado mousse, fried egg on toasted pumpernickel

DEVILED EGGS 15

panko-crusted deviled eggs garnished w/bacon & scallions

HONEY OLD BAY WINGS 15

crispy wings served w/ green goddess

CRISPY JUMBO SHRIMP 17

jumbo shrimp drizzled with buffalo & cheese sauce on a bed of old bay chips

SALMON CROOUETTES 17

drizzled with our house-made lemon caper sauce

SALADS

Add chicken \$10, shrimp \$12, salmon\$15 or lobster \$22

CAJUN CAESAR SALAD 12

kale tossed w/ our house Caesar dressing

KALE WATERMELON SALAD 15

kale, strawberries, watermelon, & blueberry goat cheese dressed in honey truffle dressing

CHOPPED SEAFOOD COBB 32

shrimp, crab, bacon, eggs, gorgonzola, & tomato on a bed of spinach dressed in green goddess Dressing

SIDES

MASHED POTATOES 6 HUSH PUPPIES 6 CRISPY SMASHED POTATOES 8 BRAISED SPICY KALE 8 ASPARAGUS 8 RED BEANS & RICE 8

ENTREES



CHEF SAMMY'S AWARD-WINNING SHRIMP & GRITS 28

jumbo shrimp, turkey sausage, tomatoes & scallions served over cheese grits w/ cajun cream sauce

CHICKEN & BISCOFF WAFFLE 24biscoff cookie butter infused waffle served w/ crispy chicken thighs.
wings +\$4

BLACKENED SALMON W/KALE 28

broiled salmon served over slow cooked butter tri-pepper kale

PAN SEARED SALMON 28 salmon filet topped w/broccolini on a bed of spinach cream sauce and rice

CAROLINA LOW COUNTRY GUMBO 28 and ouille sausage, hand picked crab meat, shrimp w/fried okra & charleston show cooked rice

SANDWICHES

CRISPY CHICKEN SANDWICH 17

crispy chicken, truffle honey mustard, & homemade pickles served on a brioche bun w/ tater tots

CHIK'N SANDWICH 17

plant-based chicken & spinach tomato served on a brioche bun w/ tater tots

PORTOBELLO MUSHROOM SANDWICH 17

grilled portobello, spinach & smoked gouda served on a brioche bun w/ tater tots

CRISPY FISH SANDWICH 19

cornmeal breaded Catfish w/ arugula & DC tartar on a brioche bun served w/ tater tots

BLACKENED SALMON BLT 23

blackened salmon, bacon, spinach, tomato, & DC tartar on a brioche bun served w/ tater tots

CRAB CAKE SANDWICH MKT

jumbo lump crab served on a brioche bun w/homemade lemon caper & tater tots

TAIL OF TWO FISH 30

crispy battered catfish & atlantic salmon served w/creamy grits

HOUSE RUBBED PORK CHOPS W/ASPARAGUS 30

two pan seared pork chops with our signature rub cooked to perfection paired with asparagus

RUBBED RIBEYE STEAK 35

succulent ribeye steak with our signature rub cooked to perfection paired with asparagus

CARRIBEAN JERK LAMB CHOPS 42

served with crispy herb smashed potatoes & asparagus

CAJUN SEAFOOD PASTA MKT

jumbo shrimp, lobster & crawfish tossed in a cajun butter sauce w/leeks & tomatoes



DESSERTS

NO "NANA" PUDDING 11

FIVE LAYER CHOCOLATE CAKE 11

PEACH COBBLER 11

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BEVERAGES



WINES GLASS + BOTTLE

SPARKLING	5 o z	8oz	BOTTLE
RUFFINO PROSECCO	11	18	55.5
CHAMPAGNE NICOLAS FEUILLATTE BRUT			89
ROSÉ	5 o z	8oz	BOTTLE
BOLT ROSÉ	11	17	53
BLACK GIRL MAGIC ROSÉ	11	17	53
WHITE	5 o z	8oz	BOTTLE
CHATEAU STE MICHELLE HARVEST SELECT SWEET RIESLING	9	14	43
TRINITY OAKS CHARDONNAY	9	14	43
ACROBAT PINOT GRIS	11	17	35
FRENZY SAUVINON BLANC	11	16.5	44
CHALK HILL RUSSIAN RIVER VALLEY CHARDONNAY	14	22	68
RED	5oz	8oz	BOTTLE
BACKHOUSE PINOT NOIR	8	12	38
CRANE LAKE MERLOT	8	12	38
BODEGA NORTON 1865 COLLECTION MALBEC	9	14	43
MURPHY GOODE RED BLEND	10	16	48
LONGEVITY CABERNET	11	17	53
UNSHACKLED BY THE PRISONER RED BLEND	17.5	27.5	85.5
ROUTESTOCK NAPA VALLEY CABERNET			74

BEER

MILLER LITE 8 COORS LIGHT 8 BLUE MOON 9 MODELO 9 ANGRY ORCHARD CRISP APPLE CIDER 9

SAUVIGNON

SPIRITED COCKTAILS

MILK & HONEY BLOODY MARY 11 tito's handmade vodka, O bloody mary mix, old bay spiced rim, lime, olive, okra and bacon

VOODOO COOLER 11bacardi silver rum, pineapple juice, lime juice, blue curacao, sugar rim

M&H CHEF'S OLD FASHIONED 12 jim beam bourbon, angostura bitters, sugar, orange peel, chef's coffee rub rim

JUICY WATERMELON MARGARITA 13
hornitos plata tequila, honey syrup, housemade
margarita mix, tequila infused watermelon cubes,
lime

PASSION STAR COCKTAIL 13 absolut vanilla vodka, passion fruit & peach puree, side car of prosecco

GINGER PEACH MULE 14 tito's handmade vodka, housemade peach jam, Q ginger ale

THE UNICORN 14 a 3-way split of all of our signature punches

smirnoff vanilla vodka, triple sec, strawberry puree and choice of starburst flavor

BISCOFF ESPRESSO MARTINI 15 absolut vanilla vodka, kahlua coffee liqueur, espresso with biscoff cookie butter swirl & biscoff cookie

PINEAPPLE UPSIDE DOWN HENNESSY 17

hennessy, pineaple juice, lemonade, honey, cinnamon sugar rim

UNCLE NEAREST BLACKBERRY SMASH 17

uncle nearest bourbon, honey syrup, lemon juice, blackberry syrup, mint.

AGAVE SUNRISE 18dos hombres mezcal, hornitos plata tequila, orange juice, luxardo syrup and soda

KNOB CREEK REY SMOKED OLD FASHIONED 18

knob creek rye, angostura orange bitters, orange twist, luxardo cherry

FOR THE TABLE



PATRON TOWERS (SERVES 4) 55

patron silver tequila margaritas in our Milk & Honey signature flavors



SPARKLING COCKTAILS

MIMOSA 10

sparkling wine with choice of orange, peach, lavender, berry

LIMONCELLO CHAMPAGNE COCKTAIL 14

sparkling wine, limoncello, lemon juice, simple

CLASSIC CHAMPAGNE COCKTAIL 15

sparkling wine, angostura bitters, sugar cube, lemon twist

SPIRIT-FREE REFRESHERS

APPLE HONEY SODA 5 LAVENDER LEMONADE 5 MILK & HONEY SIGNATURE SWEET TEA 6 SAN PELLEGRINO SPARKLING WATER ACQUA PANNA

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NEW ORLEANS CHAMPAGNE FIZZ 15

sparkling wine, hennessy, grand mariner, lemon juice, simple syrup, angostura bitters, orange

MIMOSA FLIGHT TOWER 38

4 full sized mimosas, choose any combination of orange juice, lavender, triple berry or peach, any combination and a flute of fresh strawberries

COFFEE & ESPRESSO

DRIP COFFEE 3 HOT TEA 3

choice of chamomile, green, and english breakfast

HOT CHOCOLATE 4

DOUBLE ESPRESSO 3.25 MILK & HONEY LATTE 6

signature latte with espresso, milk, & honey, topped with cinnamon and sugar

LATTE 4.65

CAPPUCCINO 4.65



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tossed in shallots & hot honey

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avocado mousse, fried egg on toasted pumpernickel

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panko-crusted deviled eggs garnished w/bacon & scallions

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kale, strawberries, watermelon, & blueberry goat cheese dressed in honey truffle dressing

CHOPPED SEAFOOD COBB 32

shrimp, crab, bacon, eggs, gorgonzola, & tomato on a bed of spinach dressed in green goddess dressing

SIDES

CHEESE EGGS 6

CHEESY HASH 6

CHEESE GRITS 6

TATER TOTS 6

SMASHED POTATOES 8

BACON 8

HALF-SMOKE 8

TURKEY BACON 8

TURKEY SAUSAGE 8

BISCOFF WAFFLES 15

BRUNCH



CHEF SAMMY'S AWARD-WINNING SHRIMP & GRITS 28

jumbo shrimp, turkey sausage, tomatoes & scallions served over cheese grits w/ cajun cream sauce

BERRY FRENCH TOAST 19

vanilla infused cornflake crusted challah french toast topped w/ fresh berries

CHEESECAKE PANCAKES 20

fluffy homemade buttemilk pancakes w/ peaches, blueberries & strawberries

VEGGIE SCRAMBLE 21

grilled portobello mushrooms, spinach & kale, avocado, tomatoes & eggs

SANDWICHES

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crispy chicken, truffle honey mustard, & homemade pickles served on a brioche bun w/ tater tots

CHIK'N SANDWICH 17

plant-based chicken & spinach tomato served on a brioche bun w/ tater tots

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THE TRADITIONAL 24

two eggs, breakfast potatoes, choice of meat (bacon, turkey bacon, half-smoke, or turkey sausage), choice of bread (pumpernickel,challah or biscuit)

CHICKEN & BISCOFF WAFFLES 24

biscoff cookie butter infused waffle served w/ crispy chicken thighs wings +4

CRISPY SALMON HASH 25

served on a bed of cheesy hash w/ spinach cream sauce & cajun cream sauce

JUMBO SMOTHERED CHICKEN & **BISCUITS 25**

honey butter biscuits topped w/ cheesy eggs, fried chicken & cajun cream sauce

THE WHARF SCRAMBLE 26

jumbo shrimp, kale, spinache, avocado, tomatoes & egg

CAROLINA LOW COUNTRY GUMBO 28

andouille sausage, hand picked crab meat, shrimp w/ fried okra & Charleston slow cooked rice

HOUSE RUBBED PORK CHOP 28

two pan seared pork chops with our signature rub cooked to perfection & paired w/ eggs

TAIL OF TWO FISH 30

crispy battered catfish & Atlantic salmon served w/ cheese grits

HOUSE RUBBED RIBEYE W/

EGGSS 35

ribeye with our signature rub cooked to perfection & served w/ eggs

CAJUN SEAFOOD PASTA MKT

jumbo shrimp, lobster & crawfish tossed in a cajun butter sauce w/leeks and tomatoes

SEAFOOD CAKE BENEDICT MKT

broiled lobster, louisiana crawfish, shrimp, & lump crab meat served w/ savory spinach & corn waffle

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