

## Starters

<b>Pimiento Cheese Hushpuppies</b> Jalapeno Honey Butter	\$4.25
<b>Crispy Fried Calamari</b> Creole Sauce and Tomato Horseradish Tartar	\$7.75
<b>Fried Green Tomato Napoleon</b> Blackened Haricot Verts, Pimiento Cheese Fondue	\$6.50
<b>Confit of Duck Leg</b> Blood Orange Balsamic Reduction, Southern Greens, Sweet Potato Beignet	\$9.75
<b>14 Hour Smoked Pork Bruschetta</b> Grilled French Bread, Mustard Barbecue Sauce, Spicy Cole Slaw	\$7.25
<b>Clemson Blue Cheese Fondue</b> Blackened Blue Crab, Garlic Bruschetta	\$7.25
<b>Artisan Cheese Plate</b> Local Honey Comb, Brioche, Heirloom Pear	\$10.00
<b>Low Country Shrimp</b> Watauga Country Ham, Kiwi Fruit, Grilled French Bread	\$8.50
<b>Fried Oyster Po' Boy 'Sliders'</b> Sweet Potato Biscuit, Chow Chow, Aioli	\$6.00

## Soups and Salads

<b>Soby's She Crab Soup</b> Finished with a Splash of Sherry	\$7.00
<b>Corn Chowder</b> Country Ham, Onion, Potatoes	\$6.50
<b>Romaine and Mustard Greens</b> Garlic Herb Croutons, Baked Parmesan, Caesar Dressing	\$5.75
<b>Baby Field Greens Salad</b> English Cucumbers, Grape Tomatoes, Tobacco Onions, Ginger Sorghum Vinaigrette	\$5.75
<b>Baby Spinach Salad</b> Dried Cranberries, Clemson Blue Cheese, Spiced Pecans, Applewood Bacon Buttermilk Dressing, Shaved Smithfield Ham	\$5.75
<b>Split Creek Farm Goat Cheese</b> Pecan Crust, Toasted Baguette Chips, Baby Field Greens, Cracked Black Pepper, Savannah Tupelo Honey	\$7.00

## Entrees

<b>Soby's Meatloaf with Maple Creole Mustard Glaze</b> Fresh Ground Beef Tenderloin, Exotic Mushrooms, Roasted Garlic Mashed Potatoes, Pole Bean-Butternut Squash-Sweet Corn "Succotash", Caramelized Onion Jus	\$18.50
<b>New Orleans BBQ Shrimp</b> Creamy White Cheddar Grits, Roasted Sweet Pepper Relish, Crusty Bread	\$19.50
<b>Soby's Crab Cakes with Remoulade</b> Roasted Sweet Corn Maque Choux, Mashed Potatoes, Haricot Verts	\$21.50
<b>Applewood Smoked Bacon Wrapped Pork Tenderloin</b> Roasted Garlic Mashed Potatoes, Haricot Verts, Habanero Butter Sauce	\$22.00
<b>Tasso - Gruyere Stuffed Duck Breast</b> Low Country Red Beans & Risotto, Rapini, Balsamic Glaze, Natural Jus	\$17.50
<b>Hickory Smoked Grilled Salmon</b> Spicy Crawfish Slaw, Anson Mills Grit Cake, Pimiento Cheese Hushpuppies, Roasted Shallot Aioli	\$17.50
<b>Crispy Fried Ashley Farms Chicken</b> Smoked Cheddar Mashed Potatoes, Rapini, Tomato Gravy	\$19.50
<b>Pan Seared Scallops</b> Asiago Cream, Preserved Tomatoes, Sweet Peas, Gemelli Pasta, Applewood Bacon	\$22.00
<b>Pecan Crusted Mountain Trout</b> Spiced Sweet Potatoes, Haricot Verts, Kahlua Butter Fondue	\$19.50
<b>Potato Crusted Grouper</b> Crawfish Etouffee, Rice Pilaf, Chive Cream	\$20.00
<b>Thompson Farm's Peachwood Smoked Pork Chop</b> Creamy Pimiento Mac and Cheese, Sweet and Sour Greens, Pepper Jelly	\$20.00
<b>Grilled Filet Mignon</b> Truffled Butter Bean Puree, Slow Roasted Roma Tomato, Asparagus, Charred Tomato Demi	\$26.50
<b>Vegetarian Pasta</b> Asiago Cream, Gemelli Pasta, Preserved Tomatoes, Sweet Peas, Wilted Spinach	\$14.50

## Dessert

<b>Soby's White Chocolate Banana Cream Pie</b>	\$7.00
<b>Carl's Chunk O'Chocolate Cake</b> Chocolate Frosting, Petite Vanilla Ice Milk Float	\$7.00
<b>Cheesecake Brulee</b> Macerated Strawberries, Duo of Shortbread	\$7.00
<b>Key Lime Daqueri Pound Cake</b> Rum Icing, Black Raspberry Ice Cream	\$7.00
<b>Hazelnut Chocolate Torte</b> Red Berry Consume, Kahlua Float, Florentine Straw	\$7.00
<b>Ice Cream Sandwich Tasting</b> Chocolate Whoopie Pie Mint Choc Chip Ice Cream Vanilla Shortbread Black Raspberry Ice Cream Pecan Sandy Bourbon Ice Cream Chocolate Chip Cookie Vanilla Ice Cream	\$7.00