

Relish

modern southern cuisine
traditional live jazz

Our Famous Homemade Cornbread in Skillet Pan - with Honey Butter \$2.95

Soup + Salad

Cream of Asparagus Soup.....5.95
fresh summer asparagus

Chicken Corn Chowder.....5.95
sweet corn, black beans, vegetables, spicy green chile

Southern Caesar.....6.95
romaine hearts, cornbread croutons
& caesar dressing
add : lump crabmeat.....9.95

Farmstand Green Salad.....5.95
english cucumber, tomatoes, baby carrots
& buttermilk dressing

**Smoked Trout
& Fingerling Potato Salad**.....9.95
pickled onion, warm mustard vinaigrette

**Heirloom Tomato
& Watermelon Salad**.....7.95
feta, fresh mint, balsamic vinaigrette

Southern Spinach Salad.....7.95
cheese grit croutons, crimini mushrooms, fresh
radishes, roasted vidalia vinaigrette

Appetizers

**Cajun Deviled Eggs
with Shrimp**.....7.95
grilled shrimp, chopped herbs

Seafood Mac + Cheese.....12.95
shrimp, lobster, crabmeat, many cheeses, sweet cream

Gullah Shrimp + Grits.....10.95
creamy stone-ground grits, cheddar, tomato confit

Grilled Diver Scallops.....11.95
scallops wrapped in turkey bacon served
with pineapple butter and homemade mango relish

Buttermilk Fried Calamari & Okra.....9.95
with old bay - tomato aioli

**Hot + Sweet Jumbo
Chicken Wings**.....9.95
blue cheese, celery, carrots

Pan-Fried Chicken Livers.....6.95
caramelized onions, peppered-turkey bacon and gravy

King Shrimp Cocktail.....11.95
fresh horseradish, cayenne cocktail sauce

Consuming raw or uncooked foods may increase your risk of food borne illness.

Entrees

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| Roasted Herbed Chicken | 16.95 |
| fresh rosemary, garlic, sage, sauteed string beans, apple-cornbread stuffing | |
| Caribbean Chicken | 17.95 |
| boneless curried chicken, coconut rum, red rice, braised collards | |
| Iron Skillet Buttermilk Fried Chicken | 16.95 |
| smoked turkey collards, mac & cheese | |
| Honey Glazed Duck Breast | 18.95 |
| maple sweet potato mash, lemon asparagus, sun-dried cherry sauce | |
| Long Time Braised Turkey Wings | 16.95 |
| marinated and slow cooked, apple + cornbread stuffing, collard greens | |
| Creole Crusted Crab Cake | 19.95 |
| citrus butter sauce, creole sauce, sauteed spinach, roasted garlic mash | |
| Southern Shrimp Scampi | 19.95 |
| southern spices, garlic butter, lemon asparagus over fettuccini | |
| Mango Glazed Atlantic Salmon | 19.95 |
| fresh mango chutney sauce, grilled asparagus, southern red rice | |
| Fried Carolina Catfish | 16.95 |
| creole sauce, smoked turkey collards, maple sweet potato mash | |
| All Night Braised Short Ribs of Beef | 21.95 |
| sweet potato mash, garlic-sauteed collard greens, caramelized onions | |
| Tender Bone-In Lamb Shank | 19.95 |
| garlic mashed potatoes, roasted asparagus, creole mustard sauce | |
| Grilled Angus Ribeye | 21.95 |
| sauteed crimini mushrooms, garlicky green beans, mac & cheese | |
| Einstein's Vegetarian Pasta | 14.95 |
| linguini, olive oil, garlic, spinach, sun-dried tomatoes, fresh basil, grated parmesan | |
| add : Salmon \$3 Shrimp \$4 Crabmeat \$5 | |

Sides \$3.95

Any additional side dish \$1.95 with purchase of entree

Smoked Turkey Collards
Garlicky Green Beans
Grilled Lemon Asparagus
Sauteed Crimini Mushrooms
4 Cheese Mac & Cheese

Apple Cornbread Stuffing
Roasted Garlic Mashed Potatoes
Stone Ground Grits
Maple Sweet Potato Mash
Hand-Cut Parmesan Fries

An 18% Gratuity will be Added to Parties of 5 or More.