

# River House Porch

## ❧ Small Plates ❧

<b>Blue Crab Cakes,</b> Corn and Banana Pepper Chutney, Tabasco Aioli	<b>\$15</b>
<b>May River Shrimp, Steel-Cut Anson Mills Grits,</b> River House Andouille Sausage, Creamed Shallots	<b>\$14</b>
<b>Crawfish and Summer Squash Risotto,</b>	<b>\$13</b>
<b>Daily Soup Creation,</b> Local Ingredients, Seasonally Inspired	<b>Market Price</b>

## ❧ **Small Plates** ❧

**Duo of Atlantic Oysters,** **\$15**  
Roasted With Jalapeño Lemon Butter,  
Bloody Mary Shooters

**House-Cured Charcuterie Sampler,** **\$17**  
Sweet & Sour Pickles, Grilled Baguette,  
Boiled Peanut Hummus

**Thomas Creek Brewery Braised Beef Short Ribs,** **\$21**  
Flash Fried Pomme Frites

❧ **From the Garden** ❧

**A Study In Beets** **\$11**  
Roasted - Pickled - Raw  
Deviled Egg, Upland Cress

**The “BLT,”** **\$11**  
Glass Farms Tomatoes, Frisée, Brown Sugar Bacon,  
Buttermilk Black Pepper Dressing, Pickled Red Onion,  
Micro Croutons

**Hearts of Romaine Salad,** **\$9**  
Shaved Reggiano Cheese, Creamy Roasted  
Garlic Dressing, White Anchovies, Marinated Olives

**Petite Artisan Greens,** **\$8**  
Cracked Fennel Seed Flat Bread, Aged Balsamic,  
Mosto Olive Oil

## ❧ To Comfort ❧

- Pulled Barbeque Pork Sliders,** **\$9**  
Soft Rolls, Slaw, Bread and Butter Pickles
- Prime Beef Tenderloin Sliders,** **\$10**  
Served on Soft Rolls, Worcestershire Onions  
Choice of: Smoked Mozzarella, Cheddar Cheese
- House-Made Beef Local Pork Hot Dog,** **\$9**  
Chipotle Honey Mustard, Green Tomato Chow Chow,  
Crisp Carolina Slaw
- Fried Green Tomatoes,** **\$7**  
Roasted Corn, Banana Pepper Chutney  
Tabasco Aioli

## 🌀 Snacks 🌀

<b>“Tater Tots,” Chive, Aioli</b>	<b>\$6</b>
<b>Boiled Georgia Peanuts</b>	<b>\$4</b>
<b>Pimento Cheese Gougère</b>	<b>\$4</b>
<b>Smokey, Tasty, Beef Jerky</b>	<b>\$7</b>
<b>Marinated Picholine Olives, Marcona Almonds</b>	<b>\$9</b>

## ❧ **Summer Desserts** ❧

<b>Warm Chocolate Cake,</b> Vanilla Ice Cream, Almond Nougat, Chocolate Sauce	<b>\$8</b>
<b>White Chocolate Pistachio Apricot Cake</b> Rosemary Apricot Compote, Pistachio Ice Cream	<b>\$8</b>
<b>Doughnut &amp; Beignet Flight,</b> Chef's Selection of Doughnut Sampler & Dipping Sauce	<b>\$8</b>
<b>Brulée of the Day,</b> Pastry Chef's Daily Selection of Crème Brulée	<b>\$8</b>
<b>Selection of House Made Ice Creams &amp; Seasonal Sorbets</b>	<b>\$8</b>