

SHIRLEY'S

DINNER

Starters

Fresh Baked Bread Board V 14

An assortment of fresh breads from Silver Oak Farm, served with bright lemon curd, herbaceous pesto, and sweet-spicy habanero jam

Goat Cheese Fritters V 14

Crispy goat cheese fritters with cranberry agrodolce, heirloom tomatoes, Maldon sea salt, and delicate microherbs

Pork Belly & Fried Green Tomatoes 15

Crispy pork belly and fried pickled green tomatoes, drizzled with hot honey and served with pimento remoulade and frisée salad

Smoked Fish Dip 17

Creamy smoked fish dip with cream cheese, capers, and cilantro oil, served with assorted crackers and crisp endive

Lollipop Lamb Chops* 18

Tender za'atar-dusted lamb chops with rich red wine demi-glace and tangy pickled onions

Salad & Soup

Add Chicken 9, Salmon*, 12, Shrimp 15, or Steak* 16

Wedge V GF 13

A crisp lettuce wedge topped with smoky bacon, tomato, onion, and creamy Danish blue cheese

Black Garlic Caesar V 14

Crisp Little Gem lettuce and endive tossed with black garlic Caesar dressing, white anchovies, and brown butter croutons

Beet & Burrata V GF 12

Roasted golden and red beets with creamy burrata, candied pecan crumble, peppery arugula, and preserved lemon vinaigrette

Roasted Butternut Tomato Soup V GF 12

A silky blend of oven-roasted butternut squash and vine-ripened tomatoes, finished with crème fraîche

Sides

Seasonal Succotash GF VEGAN 6

Roasted Garlic Parmesan Steak Fries GF V 11

Tri-Colored Sweet Potato Fries GF VEGAN 7

Seasoned Fries GF VEGAN 7

Carolina Golden Rice Pilaf GF VEGAN 8

Crispy Brussels Sprouts GF VEGAN 8

Cast-Iron Smoked Gouda Macaroni & Cheese V 14

Please note, we are a cashless bar & restaurant

*Items marked with an asterisk may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. 090126

Entrees

Sticky Ribs GF 27

Slow-smoked heritage pork ribs coated in a bourbon sticky glaze, served with heirloom Carolina Gold rice pilaf and pickled mustard seeds

Shirley's Cheeseburger* 22

A Wagyu beef patty topped with savory whiskey-onion gravy, American cheese, lettuce, tomato, and pickles on a toasted brioche bun, served with seasoned fries

Braised Lamb Shank 37

French-trimmed, slow-braised lamb shank served with pappardelle in a forest mushroom and bacon ragout, finished with smoked paprika jus

Pan-Seared Airline Chicken GF 21

Crisp, skin-on airline chicken served over seasonal succotash and finished with roasted chicken jus

Spicy Shrimp & Smoked Tomato Grits 24

Pan-seared U10 jumbo shrimp served over creamy, stone-ground smoked tomato grits and finished with Cajun beurre blanc

Hanger Steak* GF 41

Pan-seared prime hanger steak with house-blend seasoning, fire-roasted elote corn purée, herb-infused chimichurri, crumbled feta, and charred sweet corn

Blackened Atlantic Salmon* GF 29

Perfectly seasoned, pan-seared Atlantic salmon served with caramelized Brussels sprouts, ginger, apple, and cranberry

Wild-Caught Catch Of The Day* MP

A fresh, wild-caught daily selection, pan-seared and served with chef-selected seasonal sides and a light seasonal emulsion

Hickory Smoked Cauliflower GF VEGAN 17

Tender hickory-smoked cauliflower florets with tangy green tomato chow-chow, crispy mushrooms, and an herbaceous chimichurri drizzle

BBQ Succotash Tempeh Bowl GF VEGAN 22

Caramelized BBQ-glazed tempeh served over heirloom Carolina Gold rice with seasonal succotash, pickled onions, and tangy BBQ sauce

Desserts & Coffees

Warm Blackberry-Peach Crisp 12

Warm, summer-harvested blackberries and ripe peaches baked under a delicate shortbread-oat crumb, paired with artisanal Madagascar vanilla bean ice cream

Sticky Toffee Pudding NUTS 14

Moist Medjool date sponge drenched in rich warm toffee, crowned with spiced candied pecans, powdered sugar, and smooth vanilla bean ice cream

Lemon Shortbread Skillet 10

Golden, buttery shortbread sablé baked in a cast-iron skillet, served warm with a silky limoncello sweet cream infusion

Dark Chocolate Mousse Cake GF 12

Decadent dark chocolate sponge layered with airy, single-origin chocolate mousse, finished with a dark cocoa glaze and a touch of flaky sea salt

Biscoff Cheesecake 12

Velvety, spiced Lotus Biscoff cookie butter cheesecake set on a buttery crushed Speculoos crust, topped with a warm cookie butter drizzle and a delicate dollop of whipped cream

Vanilla Bean Ice Cream 4

Lemon Sorbet 5

Regular Or Decaf Coffee 4

1 oz Single Shot Espresso 4

Doppio Espresso (Double Shot) 6

Affogato 6 Velvety vanilla bean ice cream drenched in a hot shot of rich espresso

Cappuccino 5 Rich espresso blended with steamed milk, topped with frothed milk