

# ROBBER'S ROW — GRILLE —

## APPETIZERS

SOUTHERN FRIED GREEN TOMATOES \$8.00

*Benne Seeds - Black-eyed Pea Caviar -  
Chow-Chow Aioli - Goat Cheese*

PICKLED SHRIMP\* \$9.00

*Heirloom Tomatoes - Toasted Baguette*

GRILLED CHICKEN QUESADILLA\* \$9.00

*Pulled Chipotle Lime Chicken - Sautéed Peppers  
and Onions - Shredded Cheddar Cheese -  
Salsa - Guacamole*

SHRIMP OR FISH TACOS\* (2) \$8.00

*Vidalia-Cilantro Slaw - Chipotle Crema - Avocado -  
Pico de Gallo*

SMOKED WINGS \$10.00

*Traditional Buffalo - SoKo (Spicy Asian) -  
Cane Sugar-Vinegar BBQ*

## SOUPS & SALADS

SEARED TUNA SALAD\* \$17.00

*Seared Yellowfin Tuna - Arugula - Baby Kale -  
Edamame - Cucumber - Red Onion- Shaved Carrot -  
Radish - Sweet Soy Glaze - Toasted Almonds - Ginger-  
Citrus Vinaigrette*

CAESAR SALAD \$8.00

*Anchovy Filet - Roasted Red Peppers - Croutons -  
AnchovyBased Caesar Dressing*

STRAWBERRY SALAD \$10.00

*Goat Cheese - Arcadian Greens - Cane Syrup Pecans -  
Red Onion - Prosecco Vinaigrette*

ADD: Chicken \$6 | Shrimp \$9 | Salmon \$10

SHE CRAB

*Rich and Creamy Laced With Sherry*  
\$6.00 Cup \$8.00 Bowl

SOUP OF THE DAY

Cup 5.00 Bowl 7.00

## SANDWICHES

LOWCOUNTRY FRIED CHICKEN\* \$13.00

*Maw Maw Slaw - Pimento Cheese - Cane Sugar-Vinegar BBQ  
on a Brioche Roll*

RIBEYE MELT\* \$16.00

*Slow-Cooked Ribeye - Double Cream Brie - Vidalia Onion-  
Bacon Jam - Cracked Peppercorn Mayo  
on a French Baguette*

BUTTER BASTED PORK\* \$13.00

*Garlic-Butter and Chablis-Basted Pork Roast - Sharp Provolone  
- Sautéed Collards - Basting Jus on a French Roll*

WHOLE DELI SANDWICH \$12.00

*Choice of: Ham - Turkey - Tuna Salad  
Bread Choice: White - Wheat - Rye - Sourdough  
Cheese Choice: American - Cheddar - Blue - Jack -  
Mozzarella - Swiss - Provolone*

HALF & HALF \$11.00

*Half a Deli Sandwich with a Cup of our House Made Soup -  
Ham - Turkey - Tuna Salad (No Sides)*

GRILLED CHICKEN\* \$13.00

*Piquant Marinade - Chopped Lettuce - Local Tomatoes -  
House Pickles - Pepedew Aioli on a Brioche Roll*

CRAB CAKE BLT\* \$17.00

*Panko Crust - Applewood Smoked Bacon - Havarti -  
Local Tomato - Baby Kale - Cornichon Remoulade on Texas  
Toast*

CORNMEAL FRIED CATFISH\* \$14.00

*Local Tomatoes - Shaved Lettuce - House Pickles -  
Smoky Carolina Remoulade on French Roll*

## PETITE ENTREES

SHORT RIB SALISBURY STEAK\* \$17.00

*Short Rib and Brisket Patty - Herbed Potato Waffle -  
Buttery Green Beans - Smoky Vidalia Onion Pan Sauce*

SESAME CRUSTED SALMON\* \$18.00

*Spring Vegetable Couscous - Arugula - Shallot Cream*

## BURGERS

Our House Blend Burgers are Crafted with Angus®  
Brisket, Chuck and Short Rib Cuts

HOUSE TAVERN BURGER\* \$14.00

*Choice of Cheese - Lettuce - Tomato - Onion -  
House Pickle*

PIMENTO BURGER\* \$15.00

*House Made Pimento Cheese - Local Tomato -  
Pickled Onion - Arugula  
Add Applewood Smoked Bacon \$2.00*

CAROLINA CLASSIC BURGER\* \$14.00

*Aged Cheddar - Thin Red Onion - House Pickles -  
Comeback Sauce*

## DAILY FISH & CHIPS

Fresh Regional Catch - Ale Batter - Crisp Skin-On  
Potatoes - Cornichon Remoulade - Malt Vinegar Slaw  
Market Price

## DESSERTS

BOURBON PECAN PIE \$6.00

KEY LIME PIE \$6.00

BRIOCHE BREAD PUDDING \$6.50

*Dark Chocolate- Pecans- Caramel Sauce*

**Executive Chef Darren Macioszek**

*An 18% Service Charge will be automatically added to your bill.  
21% Service Charge will be added to parties of 6 or more.*

*\*Consuming raw or undercooked meats- poultry- seafood- shellfish- or eggs may  
increase your risk of foodborne illness*