

SMALL BITES TO START

LUMP CRAB CAKES preserved lemon & caper aioli, chili oil, charred lemon	18	DEVILED EGGS gf baby arugula, creamy egg yolk, candied bacon, smoked paprika	12
CRISPY CALAMARI cornmeal dredged, hot cherry peppers, preserved lemon, fines herbes, carolina white sauce	15	SHRIMP COCKTAIL gf old bay & citrus boiled jumbo shrimp, spicy cocktail sauce, carolina white sauce	19
FRIED GREEN TOMATOES v cracker meal, house-made pimento cheese, tomato jam, roasted poblano ranch	14	BLACK & BLEU BEEF* blackened tenderloin, blistered grape tomatoes, toasted baguette, gorgonzola cream sauce, fines herbes	18
HAND-CUT FRIED OKRA v seasoned flour, fine herbes, roasted poblano ranch	12		

FROM THE GARDEN

CAROLINA GREENS gf goat cheese, citrus wheels, pickled red onion, smoked bacon, champagne vinaigrette	11	ICEBERG WEDGE gf smoked bacon, gorgonzola, egg, grape tomatoes, carrot, fines herbes, roasted poblano ranch	12
SPRINGS FARM SALAD gf,v baby arugula, fresh mozzarella, grape tomatoes, fresh peaches, balsamic vinaigrette	12	SHRIMP BISQUE carolina white shrimp, parmesan puff pastry, herb oil	12
		SOUP OF THE DAY chef's choice, made from scratch with the finest ingredients	10

SIGNATURE ENTRÉES

SHRIMP & ANSON MILLS GRITS six jumbo white shrimp, heirloom white corn grits, roasted sweet peppers, tasso ham, creole style white wine cream sauce	28	CHICKEN & "DUMPLINS" pan-roasted airline chicken breast, gnocchi, roasted vegetables, chicken velouté, fines herbes	25
GRILLED PORK CHOP* gf hoppin' john rice, crisp okra, apple bourbon gastrique	28	SEARED SALMON* gf 8oz fillet, springs farm succotash, lemon gastrique	29
FILET MIGNON* gf 8oz, fingerling potatoes, charred broccolini, green pepper 'gravy' <i>add jumbo shrimp +12 oscar style +14</i>	52	PAN-FRIED NC MOUNTAIN TROUT cornmeal crusted, sautéed asparagus, blue crab creole cream sauce	30
BONE-IN RIBEYE* 18oz, tabasco onions, cowboy butter, pimento mac & cheese	65	BLACKENED RED FISH gf 8oz fillet, haricot vert almondine, preserved lemon	32
SLOW BRAISED SHORT RIB gf garlic mashed potatoes, charred heritage carrots, cheerwine glaze	34	JUMBO SEA SCALLOPS* gf pan-seared u10 scallops, sweet corn purée, roasted corn salsa	42
		MUSHROOM POT PIE v roasted mushrooms, leeks, potatoes, herbed mushroom velouté, puff pastry crust	24

SIDES & SHAREABLES

PIMENTO MAC & CHEESE v house-made pimento cheese, parmesan	10	GARLIC MASHED POTATOES gf,v yukon gold potatoes, confit garlic, sweet cream	9
ROASTED BRUSSELS SPROUTS gf,v sorghum gastrique, toasted pecans, fines herbes	10	TRUFFLE FRIES gf,v white truffle oil, parmesan cheese, fines herbes	12
GRILLED ASPARAGUS gf,v garlic butter, béarnaise	10	CHARRED BROCCOLINI v garlic butter, pimento cheese sauce	10
SPRINGS FARM SUCCOTASH gf,v blistered grape tomatoes, lima beans, sweet peppers, roasted corn	10	SWEET CORN BRULÉE gf,v creamy yellow corn, raw sugar, fine herbes	10

pump house favorites are listed in red

**this item may contain raw or undercooked animal derived foods. consuming undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.*