

SALADS + SOUPS

Cambria Caesar Salad 8

parmesan | tomato | croutons

Egg 3 | Chicken 5 | Shrimp 9 (3 pc.) | Steak 10

Southern Chop Salad 10

mixed greens | roasted corn | tomato | red onion
bacon | feta | cornbread croutons

brown sugar pecans | chile-peach vinaigrette | parsley

Soup Flight + Grilled Cheese 14

bbq pork biscuit + onion | pickles

- blue crab soup | cornbread crumble
- chicken + wild rice
- tomato + basil bisque

SMALL PLATES

Fried Green Tomato + Blackened Shrimp 15
creole sauce

Slow-Cooked Pork + Sweet Potato Poutine 14
pepper jack fondue | tomato | scallions

Low Country Shrimp + Grits 15
buttery tabasco shrimp | local ham studded grits

Artisan Flatbread 14
mozzarella | pepperoni | sautéed mushrooms
pesto | parsley

Chicken Drumettes 14
choice of:

- habanero bbq | bleu cheese dip
- old bay | bacon-scallion ranch dip

Fried Okra + Pimento Dip 13 

Sea Salt Pretzels 13 
caramelized onion + ipa cheddar fondue | mustard

LARGE PLATES

burgers & sandwiches are served with choice of french fries, onion rings, caesar salad, or fruit salad

∞ Cambria American Angus Burger 15
american cheese | lettuce | tomato | pickle
onion | 1000 island | brioche bun

∞ BLT+E Burger 16
pepper jack cheese | lettuce | tomato | onion
black pepper aioli | brioche bun


Turkey Avocado Sandwich 14
lettuce | tomato | onion | guacamole | mayo
toasted 9-grain bread

Lemon Seared Breast of Chicken 18 
broccoli + charred onion | evoo | scallions | parsley

∞ Flat Iron Steak + Idaho Fries 21
sautéed spinach + mushrooms
bordelaise | pesto

Open Faced Fried Chicken + Waffles 18
pickles | scallions | mustard-maple syrup

DESSERTS

Apple Cobbler + Brown Sugar Crumble 7 
vanilla ice cream

Cornbread French Toast 8 
praline ice cream | blueberry compote

Cheesecake Tart 7 
local strawberries | mint

 Gluten Free

 Suitable for Vegetarians

∞ Consuming raw or uncooked foods such as meat, poultry, fish, shellfish, and eggs may increase your risk of foodborne illness

CRAFT BEER

Tropical Lager <i>Hilton Head Brewing Co.</i>	7
crisp lager with subtle notes of citrus that is perfect for the beach	
Hilton Head Island, SC	abv: 4.8% ibu: 7
First Blood Hefeweizen <i>Two Blokes Brewing Co.</i>	8 draft
refreshing Bavarian style hefeweizen with a zesty addition of blood orange citrus	
Mount Pleasant, SC	abv: 5.4% ibu: 12
32°/50° Kolsch <i>Coast Brewing Co.</i>	8
hazy in appearance with a touch of honey yet finishes dry with light floral hop	
Charleston, SC	abv: 4.8% ibu: 30
Ashley Farmhouse Saison <i>Farmhouse Brewery</i>	8 draft
golden hue with the fruit and spice of a classic belgian, pairs exceptionally well with food	
North Charleston, SC	abv: 6.1% ibu: 30
Indian Pale Ale <i>Westbrook Brewing Co.</i>	9 draft
a west coast style where citrus and tropical fruit notes are met with hop resin	
Mount Pleasant, SC	abv: 6.8% ibu: 65
Overly Friendly IPA <i>Holy City Brewing Co.</i>	8
rich wheat malt are balanced by a note of orange peel and piney hops	
Charleston, SC	abv: 6.8% ibu: 70
Espresso Porter <i>Palmetto Brewing Co.</i>	9 draft
full bodied with flavors of cacao nib and roasted coffee	
Charleston, SC	abv: 6.0% ibu: 25

DOMESTIC + IMPORT BEER

Coors Light	5	Stella Artois	6
Bud Light	5	Corona	6
PBR	5	New Castle Brown Ale	6
Michelob Ultra	5	Guinness Stout	6
Beck's <i>non-alcoholic</i>	5		

COCKTAILS

Cambria Margarita 10	Moss Bluff 10
tequila lime agave	vodka lime basil syrup
Mai Tai 11	Maison Cobbler 12
rum orange liqueur lime orgeat	brandy sherry lime berries tonic
Pickney Punch 11	∞ Whiskey Sour 12
gin seasonal fruit citrus bubbles	bourbon lemon sugar egg white

WINE

	6 oz.	9 oz.	Btl
Belstar Prosecco <i>Veneto, Italy</i>		10	14 36
Bex Riesling <i>Nahe, Germany</i>		9	13 32
Dashwood Sauvignon Blanc <i>Marlborough, New Zealand</i>		10	14 36
Adelsheim Pinot Gris <i>Willamette Valley, Oregon</i>		9	13 32
Hess Chardonnay <i>Monterrey, California</i>		11	15 40
Chamisal Stainless Chardonnay <i>Central Coast, California</i>		13	19 48
La Vielle Ferme Rose <i>Rhone, France</i>		8	11 30
Storypoint Pinot Noir <i>Sonoma County, California</i>		11	15 40
Rickshaw Pinot Noir <i>Russian River, California</i>		13	19 48
Diseño Malbec <i>Mendoza, Argentina</i>		10	14 36
Velvet Devil Merlot <i>Walla Walla, Washington</i>		12	17 44
Edna Valley Cabernet Sauvignon <i>San Luis Obispo, California</i>		12	17 44
Avalon Cabernet Sauvignon <i>Napa Valley, California</i>		15	21 56



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