



## Dinner Menu

### Small Plates

#### Red Wine Braised Short Rib ~12

Honey Roasted Cipollini Onions, Crispy Fried Leeks, Rosemary Red Wine Demi Glace

#### Pan Seared Sea Scallops ~10

With Smoked Lardons, Citrus Mango Gastrique.

#### Petite Filet~15

Local Seasonal Vegetables, Crispy Fried Leeks, Rosemary Red Wine Demi Glace  
Saffron Goat Cheese Chive Mashed Potatoes

#### Confit Duck Leg~15

Over Tomato Basil Risotto Topped with SC Grilled Apple-Mango Chutney accompanied  
with a chilled fresh Cucumber Salad

#### Chimmichuri Steak and Vegetable Kabobs~12

With Fire Roasted Red Pepper Corn Salsa and Fried Leeks

#### Steamed PEI Mussels~11

Steamed Mussels tossed in a White Wine Tomato Basil Cream Sauce

#### Oyster Rockafella~13

Oysters on the Half-Shell with Spinach sautéed in Sambuca, Bacon, and Asiago  
Cheese topped with Roasted Garlic Aioli and Red Caviar

#### Charcuterie~16

Butcherboard of House featured cured Meats, Select Cheeses, and Local Jams

### Baskets And Dipping Sauce

**Fried Oysters ~14**

**Fried Green Tomatoes ~9**

**Asiago Truffle Fries ~6**

All baskets come with a choice of Housemade Featured Sauces



**Brickoven Flatbread**

***Margarita Flatbread ~9***

Buffalo Mozzarella, Oven Roasted Tomatoes, Red Tomato Sauce, Fresh Basil

***LowCountry Flatbread ~12***

Bacon and Shrimp, Tomatoes and Peppers in a Spicy Cream Sauce, Cheddar Cheese

***Grilled Chicken Flatbread~10***

Spicy Grilled Chicken, Cheddar Cheese, Red Tomato Sauce,  
Fire roasted red pepper and corn relish

***Duck Confit and Wild Mushroom Flatbread~12***

Wild Mushrooms, Pulled Duck, Pesto Sauce, Chef's Choice Blended of Cheese

**Soups and Salads**

***Tomato Basil Crab Bisque~6Bwl & 3Cp***

**Lake City Wedge Salad~8**

Locally Freshly Grown Iceberg Lettuce, Tomato Basil Relish, croutons, tossed in a Spicy  
Tarragon Bacon Ranch Dressing topped with Fried Leeks

**Wild Spinach Salad~10**

South Carolina Grown Spinach, wild Mushrooms, Toasted Almonds,  
Freshly Shaved Parmesan Cheese, accompanied with a Fire Roasted Red Pepper and  
Corn Relish tossed in a Balsamic Pesto Vinaigrette

**Spicy Chicken and Mixed Berry Salad ~14**

Locally, Freshly, Grown Mix Greens, Mozzarella accompanied by a Tomato Basil Relish  
tossed in a Citrus Basil Vinaigrette

**Bistro Salad~7**

Locally, Freshly, Grown Mixed Greens, Tomatoes,  
Cucumbers, Fried Leeks, Citrus Basil Vinaigrette

**Caesar Salad ~7**

Locally, Freshly, Grown Romaine, Parmesan Cheese,  
Caesar Dressing, Garlic Herb Crouton



## *Entrées*

### *Neiman Ranch Osso Bucco ~24*

Wild Mushroom Risotto, Crispy Fried Leeks,  
Rosemary Red Wine Demi Glace, Local Seasonal Vegetables

### *Maple Leaf Farms Seared Duck Breast ~22*

Blueberry Gastrique, Summer Squash Puree, Herb Latkas,  
Crispy Fried Leeks, Local Seasonal Vegetables

### *Peli Peli Grilled Pork Chop~22*

Over Saffron Goat Cheese Mashed Potatoes accompanied with a  
Chilled Cucumber Salad, Topped with a SC Mango-Apple Chutney

### *LowCountry Shrimp & Grits~18*

Adluh Stoned Ground Grits, Sausage and Shrimp tossed  
in a Cajun Cream Sauce

### *Herb Encrusted Crab Cakes Triptic ~21*

Saffron Goat Cheese Chive Mashed Potatoes accompanied by a Red pepper and  
Corn Relish, Topped with a Spicy Honey Dijon Aioli and  
Fried Leeks, Local Seasonal Vegetables

### *Lake City Surf and Turf ~26 Admiral~38*

Saffron Goat Cheese mashed Potatoes topped with a 4oz Filet, topped with a Crab Cake and  
finally finished with Jumbo Shrimp accompanied by Rosemary  
Red Wine Demi Glace and Roasted Garlic Aioli, Local Seasonal Vegetables

*Table 118 is proud to support our community through sourcing ingredients used on our menu with locally sourced meats and fresh vegetables. We hope our guest will enjoy the farm to fork experience.*

*Thank you for dining with us*