



STARTERS

Roadside Deviled Egg

2 smoked salmon, 2 in-house smoked bacon,
2 traditional \$7

Fried Green Tomato

Pimento cheese, red pepper jam, house-made bacon \$8

Thornhill Farms Stuffed Eggplant

Duck and pork fennel sausage, red rice and local vegetables,
romesco sauce \$8

Fried Chicken Livers and Waffles

Caramel espresso vodka and molasses syrup \$9

Pot Stickers

Pork, water chestnuts, ginger, cilantro, sweet-chili,
soy sauce \$9

East Coast Fried Oysters

Green tomato chow-chow, cajun remoulade \$10

Shrimp and Grits

McClellanville shrimp, fried pimento cheese grit cake, tasso gravy,
sweet peppers \$12

Pan-Seared Sea Scallops

Yuzu-truffle vinaigrette, Sweet Bay micro green salad \$13

SALADS

17 NORTH Salad

Sweet Bay baby field greens, artichokes, roasted red peppers,
Burden Creek goat cheese, lemon-honey vinaigrette \$7

Local Roasted Baby Beets

Red and golden beets, feta cheese, sherry vinaigrette, toasted
pumpkin seeds, Sweet Bay micro-green salad \$8

Boone Hall Heirloom Tomato Salad

In-house made mozzarella, 17 North basil, peach balsamic
vinaigrette \$9

Sweet Bay Bibb Wedge

Blue cheese-cucumber dressing, house smoked bacon, 17 North
cherry tomatoes \$8

Baby Spinach Salad

SC peaches, strawberries, aged blue cheese, grilled red onions,
candied pecans, bacon vinaigrette \$9

ENTREES

Whole Fried Carolina Flounder

Creamy grits, braised collards, bacon & jalapeno/green tomato and
apple chutney \$26

Organic Farm Raised Salmon

17 North heirloom tomato, sweet corn, and spinach risotto, lemon-
basil beurre blanc \$24

Fish and Chips

Pommes frites, traditional tartar sauce \$19

Low Country Cioppino

Fresh fish, local shrimp and clams, saffron-tomato broth \$20

Roadside House Smoked Pork Chop

Creamy macaroni and cheese, collard greens, caramelized apple
demi-glace 12oz - \$18 / 22oz - \$25

Boneless Buttermilk Fried Chicken

Mashed potatoes, local braised collard greens, tasso gravy \$16

17 NORTH Certified Angus Beef Burger

10 oz. in-house ground chuck, choice of cheese, truffle pommes
frites \$13

Certified Angus Filet

Mashed potatoes, grilled local asparagus, truffle demi-glace \$30

17 NORTH Pasta

Chicken or local shrimp, linguine, local asparagus, 17 North
tomatoes, spinach, basil, pesto cream sauce \$20

Pasta of the Day

Please ask your server

SIDES \$6

Pan Roasted Corn
Mashed Potatoes
Creamy Macaroni and Cheese
Grilled Asparagus

Corn & Spinach Risotto
Braised South Carolina Collard Greens
Parmesan & White Truffle Pommes Frites
South Carolina Yellow Stone Ground Grits



All of our beef is Certified Angus Beef