

*Rooted in the South
shaped by the coast*



SALTBIRD

KITCHEN & BAR

OPEN FOR DINNER
5pm
TUESDAY-SUNDAY
-CLOSED MONDAY-

- S** WARM CHARLESTON CRAB DIP Buttered Saltines 16
T BBQ JUMBO SHRIMP Chimichurri, Grilled Bread 18
A FRIED GREEN TOMATOES Baby Arugula, Avocado Ranch 12
R CHICKEN WINGS Buffalo, Lemon Pepper, or Cider BBQ, Blue Cheese & Celery
T 8 FOR 15 | 12 FOR 20
E CRISPY BRUSSELS SPROUTS Smoked Bacon, Maple-Balsamic Glaze 14
R LOBSTER HUSHPUPPIES Fresh Chives, Remoulade 16
S BLACK-EYED PEA & BOILED PEANUT HUMMUS Cornichons, Grilled Bread 13
BBQ CHICKEN EGG ROLLS Peach Duck Sauce 14
CRISPY CALAMARI Sesame Peach-Soy Glaze, Garlic Aioli, Fresh Lemon 16
PIMENTO CHEESE Buttered Saltines, Celery 12
LOWCOUNTRY OYSTER STEW Smoked Bacon, Leeks, Grilled Bread 16

DON'T MISS
WEEKDAY
HAPPY HOUR
• 4PM-6PM •



LIVE MUSIC
ASK ABOUT
WHO'S
PLAYING
THIS WEEK

SALADS

- SIMPLE GREEN Baby Lettuces, Cucumber, Cherry Tomato, Radish, Crispy Potatoes, Red Wine Vinaigrette 10
CAESAR Romaine Hearts, Grated Parmesan, Garlic Croutons 12
SPINACH Smoked Bacon, Boiled Egg, Sweet Peppers, Shredded Carrot, Creole Mustard Dressing 12
ARUGULA Shaved Red Onion, Golden Beets, Spiced Pecans, Goat Cheese, Peach Vinaigrette 12
Add GRILLED CHICKEN 10 | GRILLED SALMON 11 | GRILLED SHRIMP 11

Main Plates

- BUTTERMILK FRIED CHICKEN Boneless Breast, Whipped Potatoes, Green Beans, Gravy, Southern Slaw 24
SHRIMP & GRITS Andouille Sausage, Caramelized Onions, San Marzano Tomatoes, Fresh Garlic, Herbs 26
GRILLED SALMON Baby Arugula, Tomato-Cucumber Salad, Mustard-Dill Glaze 28
CAJUN RIGATONI Crispy Oysters, Andouille Sausage, Sweet Peppers, Spinach, Cajun Cream 24
NORTH GEORGIA TROUT Black-eyed Pea Succotash, Pecan Butter 26
GRILLED PORK CHOP Roasted Sweet Potatoes, Coca-Cola Braised Collard Greens 28
BUTTERMILK FRIED CATFISH Charleston Grits, Green Beans, Remoulade 24
NY STRIP 10oz. NY Strip, Fingerling Potato Hash, Garlic Butter 38

- SALTBIRD MAC & CHEESE Cauliflower Bechamel, White Cheddar, Smoked Gouda, Spiced Breadcrumb 19

SANDWICHES

- FRIED GREEN TOMATO BLT
Smoked Bacon, Lettuce, Remoulade, Baguette 16
SOUTHERN "PHILLY"
Braised Pork, Collards, Sweet Peppers, Caramelized Onions, Provolone, Pineapple Mayo, Toasted Hoagie 18
BLACKENED CATFISH PO'BOY
Dressed, Remoulade, Good Bread 18
MOTHER CLUCKER
Southern Fried Chicken Breast, Lettuce, Tomatoes, Pickles, Hot Honey, Brioche Bun 18
Add CHEDDAR 2 | SMOKED BACON 3

BUTTERMILK
* Fried Chicken *
TENDERS
HONEY MUSTARD & BBQ & FRIES 16

BURGER & FRIES

- CLASSIC 8OZ BURGER
Brioche Bun, Lettuce,
Tomato, Shaved Red Onion,
Pickles, Special Sauce 18

Add CHEDDAR 2
American, Cheddar or Swiss

"SOUTHERN" BURGER
WITH PIMENTO CHEESE
& SMOKED BACON 19

SIDES -9-

- Whipped Potatoes
French Fries
Garlic Green Beans
Southern Slaw
Grilled Asparagus
Coca-Cola
Braised Collard Greens
Black-Eyed Pea Succotash
Garlic Spinach
Charleston Grits

SALTBIRD

Cocktails

-16-

SOUTHERN SMASH

Tito's Vodka, Fresh Muddled Strawberry, Bitters, Fresh Lemon, Mint, Sorghum

SALTBIRD "CHERRY COKE"

Maker's Mark, Mexican Coca-Cola, Cocoa Bitters, Luxardo Cherries, Burnt Orange Peel

LOWCOUNTRY SMOKE

Desolas Mezcal Blanco, Fresh Lime, Agave Nectar, Ginger Beer, Orange Bitters

FLORIDA RUM PUNCH

Noxx & Dunn FL Rum, Pineapple Juice, Fresh Lemon, Munyon's Paw Paw, Q Soda, Fresh Mint

SOUTHERN OLD FASHIONED

Sazerac Rye, Demerara Sugar Cube, Black Walnut Bitters, Orange Peel, Cherry

"FRIED GREEN" MARTINI

St. Augustine Cane Vodka, Green Tomato Purée, Pickle Brine, Smoked Sea Salt Rim

SPICY PALOMA

Paco's Jalapeno Tequila, Fresh Lime, Fresh Grapefruit, Agave, Sea Salt, Tajin Rim, Q Soda

ESPRESSOTINI

House Infused Vanilla Bean Vodka, Café Bustelo Espresso

JUPITER PORCHLIGHT

Hendrick's Gin, St. Germain, Fresh Lemon, Cucumber, Basil, Q Tonic

GARDEN LEMONADE (N/A)

Fresh Lemon, Honey Syrup, Muddled Cucumber, Basil, Mint, Q Soda

NAKED MULE (N/A)

Peach Purée, Vanilla Syrup, Rosemary, Ginger Beer, Lime

S P I R I T S

VODKA Grey Goose • Ketel One • Smirnoff • St. Augustine • Stoli • Titos **GIN** Beefeater • Bombay
 Ford's • Sapphire • Hendricks • Tanqueray **RUM** Bacardi • Bacardi Black • Capt Morgan • Goslings •
 Noxx & Dunn • Malibu • Pusser's Dark **TEQUILA** Casamigos • Chica-Chida Agave Spirit Peanut Butter
 • Desolas Mezcal, Blanco & Reposado • Don Fulano • Don Julio • Herradura Silver • Patron Silver • Santo
BOURBON Angel's Envy • Basil Haydens • Booker's • Buffalo Trace • Bulleit • Evan Williams •
 George Dickel • Jim Beam • Knob Creek • Makers Mark • Michter's • Whistle Pig Piggy Back •
 Wild Turkey • Woodford Reserve **WHISKEY** Bulleit Rye • Canadian Club • Highest Rye •
 Crown Royal • Jack Daniels • Jameson • Sazerac Rye • Tullamore Dew **SCOTCH** Clan MacGregor •
 Dewar's • Johnny Walker Red & Black • Glenglassaugh 12yr • Glenlivet 12yr

WATER-SODA

VOSS SPRING WATER 375ml • 5
 VOSS SPARKLING WATER 375ml • 5
 MEXICAN COKE • 5
 Q CLUB SODA • 5

BEER CANS + BOTTLES

-Athletic Lite N/A Can 7
 -Athletic Hazy IPA N/A Can 7
 -Bud 6
 -Bud Light 6
 -Civil Society
 Fresh IPA 16oz Can 9
 -Corona 6
 -Guinness Stout 15oz Can 9
 -Islamorada Sandbar
 Sunday Wheat 9
 -Michelob Ultra 7
 -Miller Light 6
 -Modelo Can 7
 -Noble IPA 16oz Can 9
 -PBR Can 6
 -Stella Artois 7
 -Sweetwater 420 Can 7
 -Yuengling 6

for the
KIDS

CHICKEN TENDERS 12
 Served with Fries

BURGER & FRIES 12
 Add CHEESE 2

RIGATONI 10
 Butter & Parmesan

HARD SELTZERS -10-

-High Noon -Sun Cruiser -Surfside

THC
CAN

Nowadays



CHOCOLATE CAKE 11

KEY LIME PIE 11

PECAN PIE 11 *Add A LA MODE +3*

CARROT CAKE 11

DRUNKEN CHERRY BREAD PUDDING 12
with Salted Caramel

VANILLA BEAN ICE CREAM

1 scoop 4 | 2 scoops 6

LIQUID DESSERTS

-15 EACH-

BOURBON MILK PUNCH

Buffalo Trace, Vanilla Simple Syrup, Cream, Nutmeg

THE BANANA STAND

Noxx & Dunn Florida Rum, Banana Liqueur, Cream, Bitters

COCOA NIB MANHATTAN

Sazerec Rye, Sweet Vermouth, Cocoa Nib Bitters

ESPRESSO MARTINI

Cafe Bustelo, Vanilla Vodka