

# STIRRUPS

RESTAURANT

## SUPPER

### TO START

CHILLED OYSTERS* <i>pineapple ginger mignonette, hogwash</i> 🍷	18/36
SUMMER CORN HUSHPUPPIES <i>Benton's bacon, remoulade</i>	16
CRAB CAKE <i>tartar sauce, lemon</i>	21
DEVILED EGGS <i>bourbon smoked paprika, mustard, cracklings</i>	17
PIMENTO CHEESE <i>pickled vegetables, crackers</i> (VG)	12
JUMBO SHRIMP COCKTAIL <i>lemon, cocktail sauce</i> 🍷	22

### SOUPS & SALADS

SWEET ONION & GARLIC SOUP <i>pickled onion, black garlic, sourdough, dill</i>	10
SOUP OF THE DAY <i>please inquire</i>	9
HEIRLOOM TOMATO SALAD <i>burrata cheese, country ham, basil, pickled onion, torn croutons</i>	18
BLACK-EYED PEA SALAD <i>Benton's bacon, charred vegetables, farmers cheese, dijon herb dressing</i> 🍷	13
HEARTS OF ROMAINE <i>Caesar dressing, Grana Padano, cornbread</i>	11
ICEBERG WEDGE <i>bacon lardons, tomato, fried onions, blue cheese, buttermilk garlic dressing</i>	13
ARTISAN GREENS <i>shaved vegetables, Kentucky soy vinaigrette</i> (VG)	11

### FROM THE SEA

ARCTIC CHAR <i>dilly green beans, buttermilk braised onions, potato crisp</i> 🍷	39
ORA KING SALMON* <i>Carolina Gold "Johnny Cakes", green beans, tabasco aioli</i>	43
ROASTED DIVER SCALLOPS* <i>succotash, bacon, Sea Island peas</i> 🍷	43
SHRIMP & GRITS <i>Anson Mills, scallion, country ham, mushrooms, peas</i> 🍷	39

### PASTA

FORAGED MUSHROOM RIGATONI <i>pecorino, cipollini, garden herbs, olive oil</i> (VG)	31
<i>add fresh black truffle</i>	25
BUCATINI CARBONARA <i>pancetta, black pepper, egg yolks, fine herbs</i>	29

🍷 = Gluten-Free (VG) = Vegetarian (V) = Vegan

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## FROM THE LAND

*served with Stirrups signature steak sauce*

PRIME BEEF TENDERLOIN*	6 OZ 49   8 OZ 57
14 OZ NEW YORK STRIP LOIN*	58
16 OZ PRIME RIB EYE*	72
32 OZ DRY-AGED PORTERHOUSE*	87
MAPLE BRINED DUROC PORK RACK*	44
SOUTHERN FRIED CHICKEN	38
SIMPLE DRY-AGED BEEF BURGER* <i>onion, lettuce, tomato, cheddar, pickles, fries</i>	24

### ENHANCEMENTS

LOBSTER TAIL 25 | BLUE CRAB 21 | JUMBO PRAWNS 14

### SAUCES









BORDELAISE 6 | BÉARNAISE 6

BLACK TRUFFLE BUTTER 10 | WHISKEY PEPPERCORN 8

HORSERADISH CRÈME 6 | POINT REYES BLUE CHEESE BUTTER 7




## SIDES

### POTATOES & GRAINS

MASHED POTATO  	12
<i>buttermilk</i>	
FRENCH FRIES 	9
<i>sea salt</i>	
TRUFFLE HERB FRIES 	12
<i>parmesan</i>	
MACARONI & CHEESE 	11
<i>four cheeses</i>	
<i>add lobster 16</i>	
COUNTRY GRITS  	9
<i>cheddar</i>	
TWICE BAKED POTATO 	15
<i>sour cream, bacon, chives</i>	

### VEGETABLES

GRILLED ASPARAGUS 	12
<i>sherry vinaigrette</i>	
GREEN BEANS 	11
<i>bacon, onions</i>	
PEAS & CARROTS  	12
<i>tendrils, benne seeds</i>	
ROASTED MUSHROOMS  	16
<i>garlic, thyme</i>	
CREAMED CORN 	13
<i>braised onions, smoked bacon, chives</i>	
CREAMED SPINACH 	12
<i>asiago cheese</i>	

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