

STIRRUPS

RESTAURANT

SUPPER

TO START

CHILLED OYSTERS* <i>pineapple ginger mignonette, hogwash</i>	18/36
PORK BELLY <i>braised cabbage, pickled mustard seeds, apple, rutabaga</i>	15
BUTTERNUT SQUASH RAVIOLI <i>sage cream, pine nuts, pomegranate</i>	16
CRAB CAKE <i>tartar sauce, lemon</i>	21
DEVILED EGGS <i>bourbon smoked paprika, mustard, cracklings</i>	12
PIMENTO CHEESE <i>pickled vegetables, crackers</i>	10
JUMBO SHRIMP COCKTAIL <i>lemon, cocktail sauce</i>	18

SOUPS & SALADS

SHRIMP, CRAB & SMOKED SAUSAGE GUMBO <i>Carolina Gold rice, scallions</i>	10
SOUP OF THE DAY <i>please inquire</i>	6
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>	12
ARTISAN GREENS <i>shaved vegetables, Kentucky soy vinaigrette</i>	11

CAVIAR




1 OZ PREMIUM OSETRA CAVIAR <i>red onion, egg, chive crème fraîche, blini</i>	195
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FROM THE SEA

MARKET FISH* <i>Anson Mills grits, kale, mushrooms, garlic</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>	41
SHRIMP & GRITS <i>Anson Mills, scallion, country ham, mushrooms, peas</i>	33

PASTA

FORAGED MUSHROOM RIGATONI <i>pecorino, cipollini, garden herbs, olive oil</i>	29
<i>add fresh black truffle</i>	25
BUCATINI CARBONARA <i>pancetta, black pepper, egg yolks, fine herbs</i>	28

 = Gluten-Free  = Vegetarian  = 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 46 8 OZ 51
14 OZ NEW YORK STRIP LOIN* 🍴	58
42 OZ PRIME TOMAHAWK RIBEYE* 🍴	135
20 OZ COWBOY CUT BONE-IN RIBEYE* 🍴	51
32 OZ DRY-AGED PORTERHOUSE* 🍴	72
BRAISED PRIME BEEF SHORT RIBS* 🍴	45
MAPLE BRINED DUROC PORK RACK* 🍴	42
SOUTHERN FRIED CHICKEN	38
SIMPLE DRY-AGED BEEF BURGER* 🍴 <i>onion, cheddar, pickles, fries</i>	24

ENHANCEMENTS

LOBSTER TAIL 🍴 22 | BLUE CRAB 🍴 17 | JUMBO PRAWNS 🍴 14

SAUCES

BORDELAISE 🍴 3 | BÉARNAISE 🍴 4

BLACK TRUFFLE BUTTER 🍴 7 | WHISKEY PEPPERCORN 🍴 4

HORSERADISH CRÈME 🍴 3 | POINT REYES BLUE CHEESE BUTTER 🍴 3

SIDES

POTATOES & GRAINS

MASHED POTATO 🍴 VG	8
<i>butter milk</i>	
ROASTED FINGERLING POTATO 🍴 VG	8
<i>onions, garlic, herbs</i>	
FRENCH FRIES VG	6
<i>sea salt</i>	
TRUFFLE HERB FRIES VG	8
<i>parmesan</i>	
MACARONI & CHEESE VG	10
<i>four cheeses</i>	
<i>add lobster 16</i>	
COUNTRY GRITS 🍴 VG	7
<i>cheddar</i>	
TWICE BAKED POTATO 🍴	9
<i>sour cream, bacon, chives</i>	

VEGETABLES

GRILLED ASPARAGUS 🍴 V	8
<i>sherry vinaigrette</i>	
GREEN BEANS 🍴	9
<i>bacon, onions</i>	
PEAS & CARROTS 🍴 VG	8
<i>tendrils, benne seeds</i>	
COLLARD GREENS 🍴	9
<i>peanuts, chili, smoked ham</i>	
ROASTED MUSHROOMS 🍴 VG	12
<i>garlic, thyme</i>	
CREAMED CORN 🍴	8
<i>braised onions, smoked bacon, chives</i>	
CREAMED SPINACH VG	8
<i>asiago cheese</i>	

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