

# STEAM

RESTAURANT  BAR

## LUNCH MENU

<b>FOR THE TABLE</b>	<b>PIMENTO &amp; PICKLES V</b> 12 pimento cheese   pickled veggies   fried B&B pickles   berry compote   fried pita	<b>PLATES</b>	<b>GRILLED SALMON GF</b> 19 sweet potato dauphinoise   roasted fennel & purple beets   sage brown butter
	<b>CRISPY BRUSSELS SPROUTS VGF</b> 11 roasted garlic & dried chili honey grilled haloumi   balsamic reduction		<b>SAUTEED SHRIMP &amp; GRITS GF</b> 19 smoked gouda grits   blistered tomatoes foraged mushrooms   pimento mornay   scallion
	<b>HAND-CUT GARLIC &amp; HERB FRIES VGF</b> 10 garlic oil   volcanic sea salt   parmesan crumbled herbs   roasted red pepper aioli		<b>TUSCAN VEGETABLE PASTA V</b> 18 pappardelle   oyster mushrooms   artichokes asparagus   brown butter   mascarpone shaved parmesan   grilled baguette
	<b>CHEESE BOARD MP</b> marinated olives   local honey   house jam   whole grain mustard   dried fruit cornichons   smoked almonds   baguette		<b>LUMP BLUE CRAB CAKE</b> 22 pan fried bacon & brown sugar greens silver corn pudding   cilantro lime remoulade
<b>SOUP &amp; SALAD</b>	<b>BLUE CRAB &amp; CORN CHOWDER</b> 8 10 lump crab   corn   bacon   hush puppy	<b>HANDHELDS</b>	<b>BURGER BURGER</b> 15 two 1/4lb smashed patties   American cheese house B&B pickles   white onion   STEAM secret sauce   everything brioche bun
	<b>CHARRED TOMATO BISQUE VGF</b> 7 9 sweet basil crème fraiche shaved parmesan		<b>SEAFOOD TACOS</b> 15 jalapeno cilantro slaw   cotija cheese fresh pico   lime vinaigrette
	<b>RIVERSIDE CAESAR</b> 11 hearts of romaine   shaved parmesan house croutons   cracked black pepper fried capers		<b>CUBAN SANDWICH</b> 16 pressed french bread   house pulled pork shaved ham   swiss   dill pickle   yellow mustard
	<b>CAPE COBB GF</b> 17 lump crab   Carolina prawns   diced egg bacon   tomato   buttermilk vinaigrette		<b>202 TURKEY CLUB</b> 14 oven roasted turkey   aged cheddar   bacon romaine   sliced tomato   cajun mayo grilled whole wheat
	<b>GRILLED RADICCHIO VGF</b> 13 frisee   grilled black plum   feta dried cranberries   pistachio crumble shallot vinaigrette		*all handhelds are served with house chips substitute hand cut fries 2   garlic & herb fries 4 GLUTEN FREE BUN \$2
	<b>FIG &amp; HONEY VGF</b> 14 mixed greens   caramelized fig roasted beets   honey bee goat cheese candied pecans   citrus vinaigrette	<b>1/2 SHORT RIB GRILLED CHEESE</b> 16 braised short ribs   caramelized onion   bacon cheddar   tomato   pimento cheese   charred tomato soup	
<b>ADDITIONS</b> grilled chicken 8   salmon 11   shrimp 9   lump crab cake 13 fried oysters 13   fresh catch MP		<b>SIDES</b> hand cut fries 5   smoked gouda grits 5   seasonal vegetables 6 fresh cut fruit 6   house salad 6	
<b>HOUSE MADE DESSERT</b> triple chocolate mousse cake   mango white chocolate raspberry panna cotta   ricotta cheesecake with honey almond brittle crumble			
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\*\*\*Asterisk denotes items that may contain raw ingredients or can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.

**GF** denotes items that do not contain gluten, but may NOT be GLUTEN FREE