148 CIVITAS ST
843-284-0850

jacob's KITCHEN

DINNER MENU

STARTERS

LOBSTER MAC-N-CHEESE **$10.00**
Maine lobster with mixed tomatoes and herbs

ASPARAGUS "FRIES" **$6.00**
beer battered asparagus with a cajun aioli

OLD BAY SPICED AHI TUNA TATAKI **$9.00**
roasted green tomato salsa verde, cilantro syrup
and pickled red onions

CALAMARI AND OKRA FRITO MISTO **$8.00**
blackeyed pea relish, charred pepper aioli

BLACKENED SCALLOPS **$8.00**
cornmeal johnny cakes, corn cole slaw with a peach
BBQ sauce

STEAMED MUSSELS with grilled french bread **$9.00**
classic lemon-herb and white wine
spinach tomato and yellow curry

SMOKED SALMON TARTAR **$8.50**
dill crème fraiche, cucumber chips,
caper oil dressed arugula salad

SWEET POTATO FRIES garnished with fresh **$6.00**
herbs and a blue cheese dipping sauce

SOUPS

SOUPS OF THE DAY **$5.50**
chef's daily creations

SMALL SALADS

SIMPLE SALAD **$5.50**
sweet balsamic vinaigrette, mixed greens, spiced pecans,
dried cranberries, tomatoes, cucumbers

JACOB'S WEDGIE **$5.50**
house blue cheese dressing, crisp iceberg wedge, tomatoes,
applewood smoked bacon

LARGE SALADS

JACOB'S COBB **$10.00**
roasted tomato dressing grilled chicken breast, corn,
tomatoes, cucumbers, cranberry ,boiled egg, blue cheese,
craisins, sunflower seeds, mixed greens

HERB CRUSTED MAHI MAHI SALAD **$12.00**
champagne mango vinagrette, cucumbers,
grape tomatoes, goat cheese, sliced strawberries,
blueberries, mixed greens

BRONZED SCALLOP & SHRIMP SALAD **$13.00**
buttermilk lime dressing, mixed greens,
artichoke hearts, grape tomatoes, fried grit croutons,
cucumbers, crumbled goat cheese,
mesquite grilled onions

ROASTED VEGGIE SALAD **$10.00**
citrus vinagrette, goat cheese fritters, roasted red peppers,
zuchinni, asparagus and portabella mushrooms, mixed greens
Add: Chicken, Salmon, Shrimp **$3.00**

ENTREES

*** OLIVE OIL BRAISED DUCK,** leg & thigh quarters, warm white bean and asparagus salad, **$16.00**
citrus dressed arugula

*** SPRINGER MOUNTAIN FARMS FREE RANGE CHICKEN,** spinach, white cheddar and tomato stuffed, **$15.50**
herb jasmine rice pilaf, baby carrots, and roasted tomato sauce

GRILLED WILD CAUGHT MAHI MAHI, crab, corn, bacon and lima bean succotash, grape tomato **$15.50**
& herb salad with a drizzle of black strap molasses

*** GRILLED CERTIFIED PIEDMONTESE RIBEYE AND SWEET POTATO FRITES,** all natural **$23.00**
14 oz. beef ribeye, topped with boursin butter and balsamic reduction

*** ALICE'S PAN FRIED SPRINGER MOUNTAIN FARMS CHICKEN,** iron skillet **sm $12.50 lg $15.50**
southern fried chicken, peach chutney, buttermilk mashed potatoes with red eye gravy and succotash with bacon

*** BRINED, MESQUITE GRILLED, DUROC PORK CHOP,** honey sweet potato puree, **$17.00**
vidalia onion-bacon gastrique, grilled apples and baby carrots

*** KOBE BEEF MEATLOAF,** smoked tomato relish, buttermilk mashed potatoes, **sm $12.50 lg $15.50**
red eye gravy, succotash with bacon

SPLIT CREEK FARM GOAT CHEESE, CHIVE and PRESERVED LEMON RAVIOLI'S, **$15.50**
seared scallops, herb brown butter, fried spinach

*** KOBE BEEF BURGER,** 8 oz kobe beef burger topped with bacon, pimento cheese and mesquite grilled onions **$10.00**
on a rustic bun, with fries

GRILLED WILD CAUGHT SOCKEYE SALMON, honey sweet potato puree, green tomato jus, **$16.00**
roasted tomato salsa, spinach and pecan pesto, sauteed green beans and tomatoes

SHRIMP-N-GRITS, shrimp, andouille sausage, peppers, onions and tomatoes **$14.00**
in tasso cream sauce over cheesy grits

SEAFOOD AND SAUSAGE ETOUFFEE, mussels, shrimp, scallops and catfish in peppers, onions, **$14.50**
okra, and stewed tomatoes over jasmine rice pilaf

*** SAGE RUBBED ROASTED NEW ZEALAND LAMB RACK,** white cheddar herb mash, grilled asparagus, **$19.00**
and french fried vidalia onion rings, wild berry demi glace

FISH-O-DAY, southern fried or grilled, clemson blue cheese cole slaw, sweet potato fries, **mkt price**
spicy caper tartar sauce

SIDES

all sides $3.00 each

cheesy stone ground grits buttermilk mashed potatoes honey sweet potato puree baked mac n' cheese succotash
sauteed green beans & tomatoes clemson blue cheese cole slaw jasmine herb rice pilaf sweet potato fries
handcut french fries

* THESE PRODUCTS ARE RAISED WITHOUT HORMONES OR ANTIBIOTICS AND FED AN ALL NATURAL DIET

*the purchaser or immediate customer must be notified in advance that " a possible health risk may exist in eating under cooked ground beef at an internal temperature of less than 155˚ fahrenheit or 68˚ celsius