

# Sabida's

## Featured from the Bar

<b>Veuve Clicquot, Brut, France</b>	<b>19</b>
<b>Whispering Angel, Rose, France</b>	<b>16</b>
<b>Caymus, Cabernet, Napa</b>	<b>28</b>
<b>Blade &amp; Bow Old Fashioned</b>	<b>19</b>
Blade & Bow bourbon, maple, Angostura & Black Walnut bitters, house cherry, orange	

## Appetizers

<b>Raw Oysters</b>	<b>15</b>
House cocktail sauce, mignonette sauce & lemon*	
<b>Steak Tartare</b>	<b>18</b>
CAB Tenderloin, truffle aioli, cornichons, capers, cippolini onions, Himalayan pink salt*	
<b>Shrimp Cocktail</b>	<b>16</b>
Jumbo shrimp, house cocktail sauce, lemon	
<b>Cheese Board</b>	<b>15</b>
Chef's selection of cheeses, seasonal jam, candied pecans, local honey, grilled bread	
<b>Lump Crab Cake</b>	<b>14</b>
Spicy plum sauce, cucumber kimchi	
<b>Fried Green Tomatoes</b>	<b>13</b>
Smoked cheddar and gouda pimento cheese, dijon honey mustard, fresh herb puree	
<b>Braised Pork Cheeks</b>	<b>14</b>
Cholula brined Duroc pork cheeks, potato croquettes, BBQ glaze, watermelon radish	
<b>Sweet &amp; Spicy Fried Oysters</b>	<b>14</b>
Citrus-chili glaze, pineapple compote, sriracha aioli	

## Soup & Salads

<b>Broccoli &amp; Cheese Soup</b>	<b>10</b>
<b>Caesar Salad</b>	<b>10</b>
Romaine, crispy pork prosciutto, parmesan, sweety drop peppers, brioche croutons	
<b>Autumn Crunch Salad</b>	<b>10</b>
FGF Arugula mix, pistachios, pumpkin seeds, goat cheese, sliced pear, honey-champagne vinaigrette	
<b>Beet &amp; Burrata Salad</b>	<b>11</b>
Roasted acorn squash, candy cane beets, burrata cheese, candied pecans, FGF arugula, balsamic reduction, jalapeno hot honey	

-There is a \$3 charge to split salads, \$6 for entrees  
-Corkage Fee \$25 per bottle, 1 bottle per table limit  
*Executive Chef ~ Toby Leem*

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness.

## Specials

<b>Seafood Trio</b>	<b>29</b>
Shrimp cocktail, lump crab cake, fried oysters	
<b>Pasta du Jour</b>	
<b>with house made Meatballs</b>	<b>30</b>
<b>with Shrimp</b>	<b>32</b>
<b>with CAB Beef</b>	<b>34</b>
Hand-rolled fettucine, red bell peppers, red onion, arugula, roasted mushrooms, shaved parmesan, spinach-parmesan cream	
<b>Pan Seared Wreckfish</b>	<b>38</b>
<b>Grilled Mahi</b>	<b>34</b>
Sofrito risotto, broccolini, charred poblano aioli, jicama salad	
<b>Lamb Osso Buco</b>	<b>36</b>
Braised lamb shank, Parmesan & shallot mashed potatoes, bacon & brown sugar collards, Lusty Monk mustard demi-glace	
<b>14oz CAB Ribeye</b>	<b>45</b>
Truffle-parmesan fingerling potatoes, asparagus, peppercorn demi-glace, caramelized mushrooms and onions	

## Entrees

<b>Shrimp &amp; Grits</b>	<b>28</b>
Sautéed shrimp, roasted peppers, blistered heirloom tomatoes, asparagus, scallion, lobster jus, tomato, parmesan, pork prosciutto, Adluh grits	
<b>Seared Sea Scallops</b>	<b>36</b>
Carolina gold rice, bourbon-baked Sea Island Peas, tomato jam, truffle crema*	
<b>Apple Cider Brined Pork Chop</b>	<b>33</b>
Sweet potato puree, Southern butterbeans, molasses barbecue glaze, green tomato compote	
<b>Filet Mignon</b>	<b>42</b>
Parmesan & shallot mashed potatoes, grilled asparagus, red wine demi-glace*	
<b>10oz Center Cut CAB Filet</b>	<b>54</b>
<b>Add Grilled Scallop or Shrimp</b>	<b>9</b>
<b>Stuffed Peppers</b>	<b>24</b>
Carolina gold rice & Sea Island Peas, summer tomato jam, arugula pesto, cotija cheese	

## For the Table

Lobster & Gouda Mac n Cheese	18
Crispy Chipotle Brussels Sprouts	11
Bacon & Brown Sugar Collard Greens	10
Grilled Asparagus	11
Parmesan & Shallot Mashed Potatoes	10
Truffle-Parmesan Fingerling Potatoes	11
Carolina Gold Rice & S.I. Peas	11