

HELEN

Helen is named for Chef Rob McDaniel's maternal grandmother, who brought her family together over the hardwood coals and smoke of her indoor grill. Here, our goal is to create that same familial atmosphere while showcasing open-grill cooking along with our region's best products and the fine people who raise and grow them. We hope you are able to sit, share, and celebrate at our tables. We're so happy you are here with us!

- Chef Rob & Emily McDaniel.

BEGINNINGS

WARM ANGEL BISCUITS / 8
WHIPPED CANE SYRUP BUTTER, SEA SALT

HOUSE SMOKED POTATO CHIPS / 8
BLUE CHEESE DRESSING

SALAD

CHOPPED KALE SALAD / 8
HOUSE VINAIGRETTE

ICEBERG AND BACON / 10
BUTTERMILK BASIL DRESSING

ADD CHICKEN / 15

VEGETABLES, GRAINS & LEGUMES

BRAISED COLLARD GREENS / 7
DUCK CRACKLIN BREAD, PICKLED PEPPERS

CRISPY BRUSSELS SPROUTS / 7
CANE SYRUP, TOASTED PECANS

CRISPY YUKON GOLD POTATOES / 7
SEA SALT, DILL, CRÈME FRAÎCHE

KABOCHA SQUASH PIRLOU / 7
CAROLINA GOLD RICE, DUCK JUS, PARMESAN

FROM THE LAND, SEA, AND AIR

A DOUBLE WITH CHEESE / 10
LETTUCE, DILL PICKLE, MINCED ONION, MUSTARD, MAYO

THIN CUT PORK CHOP / 10

GULF FISH WITH LEMON AND OLIVE OIL / 15

SMOKED HALF CHICKEN / 15
CHIMICHURRI

MISHIMA RESERVE WAGYU COULOTTE* / 20

ENDINGS

LEMON CHEESE COCONUT CAKE / 10
CHOCOLATE AND PEANUT BUTTER TART / 8