



ROW HOUSE

COMFORT KITCHEN + COCKTAILS

By Chef Malcolm Mitchell

dinner

SMALL BITES

**SOUTHERN BUTTERMILK
FRIED CHICKEN WINGS** | 16
Honey Mustard Siracha Sauce

GRIT CROQUETTES | 12
Gouda | Parmesan | Saffron Cilantro Aioli

LOW COUNTRY SHRIMP | 20
Beer | Garlic | Sausage | Corn | Potatoes | Fresh Bread

HOPPIN' JOHN | 10
Carolina Rice | Black Eyed Peas | Smoked Turkey |
Crispy Shallots

DEEP FRIED BRUSSEL SPROUTS | 10
Maple | Honey | House Cured Bacon

TRUFFLE PARMESAN FRIES | 10
Mumbo Ketchup

GRILLED CAESAR SALAD | 14
Romaine | White Anchovies | Shaved Parmesan
Butter Herb Croutons

KALE SALAD | 14
Peaches | Roasted Cashews | Pickled Red
Onion | Lemon Herb Vinaigrette

Add Grilled Chicken 6 | Add Shrimp 8

SALAD

SOUTHWEST FISH FRY | 29
Buttermilk Fried Whiting | Cornmeal Dusted Oysters
& Shrimp | French Fries | Mumbo Sauce | Tartar Sauce

PAN SEARED RED SNAPPER | 30
Forbidden Rice | Red Lentils | Curry Coconut Tomato
Sauce | Herb Oil

CHARELSTON SHRIMP AND GRITS | 27
Stone Ground Grits | Gullah Sauce | Lobster Aioli

WILD APPLE SMOKED CHICKEN | 25
Braised Kale | Carrots | Fingerling Potatoes |
Maple Apple Glaze

ROWHOUSE BURGER | 21
House Blended Beef | Smoked Gouda | LTP | Beer Bat-
tered Onion | Special Sauce | French Fries

FLAT IRON STEAK | 38
Flat Iron | Yukon Garlic Mash | Succotash | Oxtail Red
Wine Sauce | Duck Fat Croutons

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

MAINS

CAMBRIA MARGARITA | 14
Jimador Tequila | Lime | Agave

THE WHARF | 16
Ketel One Cucumber | Cucumber Simple | Lime
Bitters | Soda

SOUTHWEST SIDECAR | 14
Martell | Orange Curacao | Lemon | Simple
Creole Bitters

PERCH LONG ISLAND | 16
Vodka | Gin | Rum | Tequila | Triple Sec
Sour | Cola

Q STREET OLD FASHIONED | 13
Bourbon | Demerara | Orange | Aromatic Bitters

COCKTAILS

BY THE GLASS OR BOTTLE

CAMBRIA CHARDONNAY
Katherine's Vineyard | California | 12 / 45

MATUA SAUVIGNON BLANC
Marlborough, New Zealand | 12 / 40

PIGHIN PINOT GRIGIO
Italy | 14 / 45

BROWNE FAMILY ROSE
Washington | 15 / 55

CAMBRIA PINOT NOIR
Julia's Vineyard | California | 15 / 56

JOSH CELLARS CABERNET SAUVIGNON
California | 13 / 48

WINE

ROWHOUSE

DOMESTIC | 7
Bud Light | Miller Lite | Coors Lite | Blue Moon

IMPORTED | 8
Heineken | Corona | Guinness | Pacifico

DRAUGHT | 9
Please ask your server for available draught beers

BEER

WARM BROICHE BREAD PUDDING | 12
Tequila Dulce de Leche Sauce | Powdered Sugar

DEEP FRIED APPLE FRITTERS | 13
Bourbon Glaze

SWEETS