

STIRRUPS

RESTAURANT

SUPPER

TO START

CHILLED OYSTERS* <i>pineapple ginger mignonette, hogwash</i> 🍷	18/36
SUMMER CORN HUSHPUPPIES <i>Benton's bacon, remoulade</i>	16
CRAB CAKE <i>tartar sauce, lemon</i>	21
DEVILED EGGS <i>bourbon smoked paprika, mustard, cracklings</i>	17
PIMENTO CHEESE <i>pickled vegetables, crackers</i> (VG)	12
JUMBO SHRIMP COCKTAIL <i>lemon, cocktail sauce</i> 🍷	22

SOUPS & SALADS

SWEET ONION & GARLIC SOUP <i>pickled onion, black garlic, sourdough, dill</i>	10
SOUP OF THE DAY <i>please inquire</i>	9
HEIRLOOM TOMATO SALAD <i>burrata cheese, country ham, basil, pickled onion, torn croutons</i>	18
BLACK-EYED PEA SALAD <i>Benton's bacon, charred vegetables, farmers cheese, dijon herb dressing</i> 🍷	13
HEARTS OF ROMAINE <i>Caesar dressing, Grana Padano, cornbread</i>	11
ICEBERG WEDGE <i>bacon lardons, tomato, fried onions, blue cheese, buttermilk garlic dressing</i>	13
ARTISAN GREENS <i>shaved vegetables, Kentucky soy vinaigrette</i> (VG)	11

FROM THE SEA

ARCTIC CHAR <i>dilly green beans, buttermilk braised onions, potato crisp</i> 🍷	39
ATLANTIC KING SALMON* <i>Carolina Gold "Johnny Cakes", green beans, tabasco aioli</i>	43
ROASTED DIVER SCALLOPS* <i>succotash, bacon, Sea Island peas</i> 🍷	43
SHRIMP & GRITS <i>Anson Mills, scallion, country ham, mushrooms, peas</i> 🍷	39

PASTA

FORAGED MUSHROOM RIGATONI <i>pecorino, cipollini, garden herbs, olive oil</i> (VG)	31
<i>add fresh black truffle</i>	25
BUCATINI CARBONARA <i>pancetta, black pepper, egg yolks, fine herbs</i>	29

🍷 = Gluten-Free (VG) = Vegetarian (V) = Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FROM THE LAND

served with Stirrups signature steak sauce

PRIME BEEF TENDERLOIN*	6 OZ 49 8 OZ 57
14 OZ NEW YORK STRIP LOIN*	58
16 OZ PRIME RIB EYE*	72
32 OZ DRY-AGED PORTERHOUSE*	87
MAPLE BRINED DUROC PORK RACK*	44
SOUTHERN FRIED CHICKEN	38
SIMPLE DRY-AGED BEEF BURGER* <i>onion, lettuce, tomato, cheddar, pickles, fries</i>	24

ENHANCEMENTS

LOBSTER TAIL 25 | BLUE CRAB 21 | JUMBO PRAWNS 14

SAUCES









BORDELAISE 6 | BÉARNAISE 6

BLACK TRUFFLE BUTTER 10 | WHISKEY PEPPERCORN 8

HORSERADISH CRÈME 6 | POINT REYES BLUE CHEESE BUTTER 7




SIDES

POTATOES & GRAINS

MASHED POTATO  	12
<i>buttermilk</i>	
FRENCH FRIES 	9
<i>sea salt</i>	
TRUFFLE HERB FRIES 	12
<i>parmesan</i>	
MACARONI & CHEESE 	11
<i>four cheeses</i>	
<i>add lobster 16</i>	
COUNTRY GRITS  	9
<i>cheddar</i>	
TWICE BAKED POTATO 	15
<i>sour cream, bacon, chives</i>	

VEGETABLES

GRILLED ASPARAGUS 	12
<i>sherry vinaigrette</i>	
GREEN BEANS 	11
<i>bacon, onions</i>	
PEAS & CARROTS  	12
<i>tendrils, benne seeds</i>	
ROASTED MUSHROOMS  	16
<i>garlic, thyme</i>	
CREAMED CORN 	13
<i>braised onions, smoked bacon, chives</i>	
CREAMED SPINACH 	12
<i>asiago cheese</i>	

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