

STIRRUPS

RESTAURANT

SUPPER

TO START

CHILLED OYSTERS* <i>pineapple-ginger mignonette, hogwash</i> 🍷	21/39
SUMMER CORN HUSHPUPPIES <i>Benton's bacon, remoulade</i>	19
CRAB CAKE <i>tartar sauce, lemon</i>	33
DEVILED EGGS <i>bourbon smoked paprika, mustard, cracklings</i>	17
PIMENTO CHEESE <i>pickled vegetables, crackers</i> (VG)	19
JUMBO SHRIMP COCKTAIL <i>lemon, cocktail sauce</i> 🍷	29

SOUPS & SALADS

SWEET ONION & GARLIC SOUP <i>pickled onion, black garlic, sourdough, dill</i>	13
SOUP OF THE DAY <i>please inquire</i>	12
HEIRLOOM TOMATO SALAD <i>burrata cheese, country ham, basil, pickled onion, torn croutons</i>	26
BLACK-EYED PEA SALAD <i>Benton's bacon, charred vegetables, farmers cheese, Dijon herb dressing</i> 🍷	16
HEARTS OF ROMAINE <i>Caesar dressing, Grana Padano, cornbread</i>	15
ICEBERG WEDGE <i>bacon lardons, tomato, fried onions, blue cheese, garlic buttermilk dressing</i>	17
ARTISAN GREENS <i>shaved vegetables, Kentucky soy vinaigrette</i> (VG)	15

FROM THE SEA

ARCTIC CHAR <i>dilly green beans, buttermilk-braised onions, potato crisp</i> 🍷	42
ORA KING SALMON* <i>Carolina Gold Johnnycakes, green beans, Tabasco aioli</i>	46
ROASTED DIVER SCALLOPS* <i>succotash, bacon, Sea Island peas</i> 🍷	51
SHRIMP & GRITS <i>Anson Mills grits, scallion, country ham, mushrooms, peas</i> 🍷	41

PASTA

FORAGED MUSHROOM RIGATONI <i>pecorino, cipollini, garden herbs, olive oil</i> (VG)	36
<i>add fresh black truffle</i>	25
BUCATINI CARBONARA <i>pancetta, black pepper, egg yolks, fine herbs</i>	33

🍷 = 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

BEEF TENDERLOIN*	6 OZ 53 8 OZ 66
14 OZ NEW YORK STRIP LOIN*	67
16 OZ PRIME RIB-EYE*	76
32 OZ DRY-AGED PORTERHOUSE*	110
MAPLE-BRINED DUROC PORK RACK*	56
SOUTHERN FRIED CHICKEN	45
SIMPLE DRY-AGED BEEF BURGER* <i>onion, lettuce, tomato, cheddar, pickles, fries</i>	29

ENHANCEMENTS

LOBSTER TAIL 38 | BLUE CRAB 29 | JUMBO PRAWNS 26

SAUCES

BORDELAISE 9 | BÉARNAISE 8

BLACK TRUFFLE BUTTER 10 | WHISKEY PEPPERCORN 8

HORSERADISH CRÈME 6 | POINT REYES BLUE CHEESE BUTTER 7




SIDES

POTATOES & GRAINS

MASHED POTATOES  	14
<i>buttermilk</i>	
FRENCH FRIES 	11
<i>sea salt</i>	
TRUFFLE HERB FRIES 	15
<i>parmesan</i>	
MACARONI & CHEESE 	14
<i>four cheeses</i> <i>add lobster 21</i>	
COUNTRY GRITS  	12
<i>cheddar</i>	
TWICE-BAKED POTATO 	19
<i>sour cream, bacon, chives</i>	

VEGETABLES

GRILLED ASPARAGUS 	15
<i>sherry vinaigrette</i>	
GREEN BEANS 	16
<i>bacon, onions</i>	
PEAS & CARROTS  	14
<i>tendrils, benne seeds</i>	
ROASTED MUSHROOMS  	19
<i>garlic, thyme</i>	
CREAMED CORN 	17
<i>braised onions, smoked bacon, chives</i>	
CREAMED SPINACH 	15
<i>Asiago cheese</i>	

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