

THE FROGMORE

LOW COUNTRY KITCHEN AND BAR

To Share

Low Country Board 36

Pickled shrimp, ham hock rillettes, smoked oysters, field pickles

Appetizers

Hoppin' John 9

Slow cooked blacked eyed peas and Carolina Gold rice in a rich ham & scallion broth

Fried Green Tomatoes 8

Dredged in corn flour and flash fried. Drizzled with roasted garlic goddess dressing.

Grilled Okra 8

Charred okra tossed with field tomatoes and seared Cipollini onions.

Pork n' Beans 12

Crispy, molasses glazed pork belly over stewed Sea Island "petite rouge" beans.

Limpin' Susan 10

Pilaf of Carolina Gold rice and okra finished with shaved fatback.

Soups & Salads

She Crab Soup 9

Blue crab, crab roe, sweet onion, and fresh cream, finished with a touch of fino sherry

Okra Stew 9

Fresh okra simmered with smoked duck, tomatoes, peppers, onions, root vegetables, and spices. Topped with crispy duck skin cracklings.

Oyster & Butter Leaf Salad 13

Crispy fried oysters with pickled shallots, crunchy bacon, and a creamy Pernod dressing

Watermelon Salad 9

Diced watermelon and pickled green tomato with house made goat cheese, and shaved jalapenos.

Pole Bean Salad 8

Chilled local beans, shaved Vidalia onions, and crispy garlic, dressed in clotted buttermilk.

Iceberg Wedge Salad 9

Soft boiled egg, smoked carrots, roasted cherry tomatoes, and herbed croutons in a fancy yellow mustard vinaigrette.

Entrees**Frogmore Stew 25**

Lowcountry boil of shrimp, crab, smoked sausage, corn, and potatoes.

Pork Chop 23

Charred on the grill and served with pickled peaches, roasted peppers, and crispy goat cheese.

Succotash 18

Sautee of summer squash, smoked corn, lima beans, green onion, and Anson Mill's faro verde.

Pan Roasted Catfish 22

Cornmeal crusted filet with white hominy and braising greens in an old bay broth.

Chicken n' Dumplings 19

Slow cooked chicken with house made flour dumplings and vegetables in a white gravy.

Fish Camp Plate MKT

Today's crispy whole fried fish with house made onion rings and creamy coleslaw.

Grilled Rib Eye 28

Topped with pimento cheese butter and accompanied by grilled potatoes & simple greens.

Sides

Pinto Beans – raw onion

Braising Greens – pickled peach syrup

Anson Mill's Grits - house made butter

Macaroni & Cheese – buttered ritz crumble

Cast Iron Cornbread – hot pepper & honey butter

Hush Puppies – tartare sauce

Desserts – 9**Sorghum Cake**

Cocoa nibs & bourbon pecan brittle

Blackberry Cobbler

Vanilla ice cream & bitter lemon marmalade

Banana Pudding

Banana compote, vanilla custard, and Nilla wafers

The Sundae

Bourbon caramel, hot fudge, pretzel crumble

Angel Food Cake

Rum marinated pineapple, sweet cream, and sugared cherries

DESSERT COCKTAILS 10

ROCKING CHAIR

Rock & Rye, Peanut Orgeat, Curacao, Whole Egg

SMOKING JACKET

Crema de Mezcal, Amargo-Vallet, Galliano Ristretto

GOOD VS. EVIL

Dry & Sweet Vermouth, Absinthe, Pomegranate

DIGESTIVE AIDS

AMARO MONTENEGRO | 8

AMARO DE SANTA MARIA AL MONTE | 9

JELINEK FERNET | 8

FERNET-VALLET | 8

AMARGO-VALLET | 8

FERNET-BRANCA | 8

AMARO RAMAZOTTI | 9

AMARO NONINO | 10

AMARO BRAULIO | 9

AMARO DI ANGOSTURA | 8

AMARO LUCANO | 9

CORDIALS

CHARTREUSE GREEN | 10

CHARTREUSE YELLOW | 10

ST. GEORGE ABSINTHE | 12

LAZZARONI AMARETTO | 8

BOTTLED WINES

WHITE

2014 TEUTONIC WINE COMPANY “ELEVEN WHITE” MUSCAT | 35

Willamette Valley, OR

Honoring the movie “Spinal Tap” you just can’t dial the aromatics up any further. Teutonic’s take on Austrian Muskateller oozes with seductive scents of rose, jasmine, and tangerine, finishing with an incredible tension between sweet, ripe fruit and cleansing, juicy acidity.

2013 BODKIN “THE VICTOR’S SPOILS” SAUVIGNON BLANC | 40

Lake County, CA

In only a few vintages, Christopher Christensen has emerged as one of the golden state’s only Sauvignon specialist. His dry, still version explodes with electric citrus and fresh green herbs. Light, lively, and low-alcohol, just the way Sauvignon Blanc should be. 540 cases made.

2014 ILAHE GRUNER VELTLINER | 45

Willamette Valley, OR

Named for a word meaning “earth” or “place” or “soil” in Chinook Jargon, Brad Ford’s GruVe struts its Oregon terroir with fresh grapefruit, white pepper, green pea, and tarragon notes. 375 cases made.

2012 NAVARRO GEWURZTRAMINER | 50

Anderson Valley, CA

An early pioneer of Mendocino winemaking, here the Cahn Bennet clan gives Alsace a run for its money, crafting a dry Gewurtz that manges to be fat and rich yet still light on its feet, with opulent notes of ripe lychee, rose petal, and tropical musk. 3,799 cases made.

2013 DONKEY & GOAT “IMPROBABLE” CHARDONNAY | 60

El Dorado, CA

Tracey & Jared Brandt craft tiny amounts of natural wines from old vines, always striving to do less and let the quality of their fruit and soil speak more clearly. The Chardonnay, from improbably hot El Dorado, is hazy and unfiltered, with touches of spicy citrus, orchard fruit, and wet stone. 300 cases made.

SPARKLING

IL CUORE CLASSIC BRUT | 55

North Coast, CA

Italian for “The Heart” and named for the Italian immigrants who first tended vines in California, Il Cuore’s bubbly is bound to get to your head with crisp pear, apple, and toast notes. A true blanc de blancs, made in the style of Champagne entirely from Chardonnay.

2014 BROCKWAY SPARKLING CABERNET FRANC ROSE | 65

Santa Barbara, CA

The only sparkling wine from urban cult winemaker Chris Brockway is far more fun than stoic Champagne, bursting with easy going red fruit and fresh, lively bubbles. Born for patios, porches, and all those who keep summer sunshine in their hearts. Sealed under crown cap.

ROSÉ

2014 EDMUNDS ST JOHN “BONE-JOLLY” ROSE OF GAMAY | 40

Sierra Foothills, CA

A tribute to the wines of Beaujolais, France, Steve Edmund’s rose shines bright with ripe fruit, floral, and mineral notes, showing the bountiful wealth of California sun. Just under 500 cases made.

BOTTLED WINES

RED

2012 EASTON ZINFANDEL | 35

Sierra Foothills, CA

Both a Zin specialist and pioneer of Amador County winemaking, Bill Easton over delivers here with gobs of red cherry, blackberry, leather, and spicy underbrush. 3000 cases made.

2006 CAPARONE MERLOT | 40

Santa Maria Valley, CA

Father and Son Dave & Marc Caparone are the only employees of their winery, and they take patient time making and maturing their wines, rewarding us with svelte blackberry fruit and subtle smoke.

2011 TERRES ROUGE SYRAH “LES COTES DE L’OUEST” | 45

Clements Hill, CA

Called “Red Earth” for the brilliant vermilion hue of its soils, Terre Rouge is Bill Easton’s Rhone project. His Syrah delivers silky wild raspberry fruit laced with pepper, tar, olive, and herbs. 4000 cases made.

2013 BROC CARBONIC CARIGNAN | 55

Alexander Valley, CA

Chris Brockway shows incredibly transparency and finesse capturing the fruit of these gnarled 130 year old vines to reveal juicy fruit aromas, silky berries, and refined minerals. Serious and seriously quaffable at the same time! 850 cases made.

2013 PATRICIA GREEN RESERVE PINOT NOIR | 60

Willamette Valley, OR

One of the only female vintners of the second wave of Willamette wine in the 80’s, Patricia Green now has her one winery making only Willamette Valley Pinot Noir. Her reserve bottling is soft and supple, balancing ripe fruit with subtle notes of earth and spice.

2012 CULTIVAR CABERNET FRANC | 65

Napa Valley, CA

Jody Harris and his sister Gingy founded Cultivar on their grandparents’ estate to make high-end food focused wines. Their Cab Franc from the cooler Oak Knoll District delivers on this promise with sweet black cherry, plum, and violet notes touched with hints of pepper and tobacco. 182 cases made.

2013 EDMUNDS ST. JOHN ROCKS & GRAVEL | 70

Sierra Foothills, CA

Inspired by the wines of Chateauneuf de Pape, Steve Edmunds & Cornelia St John craft this blend of Grenache, Syrah, and Mourvedre with a light hand, delivering silky berry fruit and crushed floral notes tinged with scents of grilled meat and savory spice. 290 cases made.

2012 DONKEY & GOAT PINOT NOIR BROKEN LEGG VINEYARD | 100

Anderson Valley, CA

Maverick winemakers Tracy & Jared Brandt take a minimalists’ approach to winemaking, letting the ethereal flavors of this Pinot Noir from the cool Mendocino coastline speak for themselves. Beautifully nuanced and elegant, weaving together tart red cherry, violet, and Asian spice. 132 cases made.

HOUSE COCKTAILS 10

JEKYLL AND CYDE

Amontillado Sherry, Smoked Peach, Cider, Bitters

SEERSUCKER FIZZ

Pimm's, Apricot, Punt e Mes, Lemon, Egg White

DAWNBREAKER

Genever, Peanut Orgeat, Orange, Coffee

LOW COUNTRY

High Society Pisco, Curacao, Dry Vermouth, Strawberry Shrub

RIVER QUEEN

Pimm's, Ginger, Lemon, Campari, Cucumber

TAKE ME HOME AGAIN

Becherovka, Sweet Tea, Mint

SOUTH OF THE BORDER

Crema de Mezcal, Grapefruit, Aperol, Lime

SUN CITY

Gin, Pineapple, Lime, Madeira

NON-ALCOHOLIC BEVERAGES

PORCH COOLERS | 6

Smoked Peach, Mint, Bubbles

HOT DAYS, WARM NIGHTS | 6

Strawberry Shrub, Lemon, Mint Tea

SWEET TEA | 4

LEMONADE | 4

CANNED COCA-COLA PRODUCTS | 3

Coke, Diet Coke, Ginger Ale, Sprite, Canada Dry Soda or Tonic Water

JUICE BY NAVARRO VINEYARDS

UNFERMENTED JUICE
FROM WINE GRAPES

Available in Pinot Noir or Gewurtztraminer

750 ML | 30



WINES BY THE GLASS

SPARKLING

BODKIN BLANC DE SAUVIGNON BLANC

“SANDY BLEND”

LAKE COUNTY, CA

14 GLASS | 26 ½ CARAFE

Bright, crisp, and eminently quaffable with juicy melon, cucumber, and peach flavors.

WHITE

HOUSE WHITE

USA

8 GLASS | 14 ½ CARAFE | 25 CARAFE

Rotating selection of American winemaking.

2013 LAMOREAUX LANDING DRY RIESLING

FINGER LAKES, NY

10 GLASS | 19 ½ CARAFE

With lean notes of green apple and key lime, this upstate offering drinks more like a refreshing Sauvignon Blanc than its sweeter German cousins.

2011 ZACA MESA VIOGNIER

SANTA YNEZ, CA

12 GLASS | 22 ½ CARAFE

Like a Chardonnay draped in flowers, this transplanted and once all but extinct Rhone grape oozes ripe honeysuckle, peaches, and cream.

ROSÉ

2014 FLEUR DE CALIFORNIA PINOT NOIR ROSÉ

NORTH COAST, CA

12 GLASS | 22 ½ CARAFE

Mouthwatering wild strawberry and purple flowers make this vivid pink wonder a perfect partner to the dog days of summer.

RED

HOUSE RED

USA

8 GLASS | 14 ½ CARAFE | 25 CARAFE

Rotating selection of American winemaking.

2013 PORTTEUS RATTLESNAKE RED

RATTLESNAKE HILLS, WA

10 GLASS | 19 ½ CARAFE

A blend of Cabernet & Zinfandel from one of Washington's pioneering wineries, this robust, fruity, and spicy red tastes almost as if Bordeaux and Chianti had a baby.

2010 TERRE ROUGE TETE A TETE

SIERRA FOOTHILLS, CA

12 GLASS | 22 ½ CARAFE

A true CA Rhone Ranger blending Syrah & Grenache to deliver savory black fruit flavors with hints of leather, game, and black pepper.