

NEO

VITTLES

GF FARM FRESH LOCAL *deviled* EGGS 7.23
wicked red onion marmalade ~ candied bacon

GF FARMER'S MARKET VEGGIE & *hummus* BOWL 9.31
fire roasted sweet pepper & hearts of palm hummus ~ roast garlic black bean hummus ~
farm fresh veggies ~ toasted lavosh crackers (gluten free crackers available)

GF PICKLED CAROLINA *shrimp cocktail* 11.57
lowcountry shrimp ~ house sweet & spicy pickles ~ old tom gin-spiked cocktail sauce

GF SWEET & SPICY *calamari* 10.17
honey lavender kohlrabi slaw

GF ORGANIC GRASSFED *steak tartare* 14.13
fresh ground hunter cattle co. beef ~ farm fresh egg yolk ~ pickled onions ~ roasted capers ~
toasted lavosh crackers (gluten free crackers available)

DOWN SOUTH *wontons* 10.69
local goat cheese ~ roasted free-range chicken ~ cajun tasso ham ~ collard greens ~ tomato vidalia onion chutney

GF LOWCOUNTRY PIMENTO *cheese* 8.29
famous house recipe ~ toasted lavosh crackers (gluten free crackers available)

PAN-FRIED *chicken* LIVERS 9.57
smoked gouda skillet grits ~ caramelized onions ~ red-eye gravy

GF HOLY \$#!T BBQ PORK *nachos* 10.73
tender, slow-cooked hunter cattle co. naturally raised pork ~ house bbq "moppin' sawce" ~
smoked gouda cheese ~ chive crème fraîche

ROASTED *bone* MARROW 14.37
split hunter cattle co. grassfed beef bones ~ toasted garlic crostini

GF *cornmeal* FRIED OYSTERS 12.97
freeman's mill cornmeal-dusted oysters ~ pickled onions ~ chipotle remoulade

LOCAL *lamb* LOLLIPOPS 12.29
hunter cattle co. natural pastured lamb meatballs ~ sweet and sour bbq glaze

GF ANGRY *tuna* LETTUCE WRAPS 13.57
avocado ~ charred corn salsa ~ bbq vinaigrette

BAKED LOCAL *goat cheese* & TOMATO PIE 11.29
capra gia farms goat cheese ~ toasted garlic crostini

DAD'S FAVORITE SWEET POTATO *fritters* 9.51
maple black pepper aioli

GARDEN & BOWL

GF LOWCOUNTRY *blue crab* & roasted corn CHOWDER 7.23
fresh local blue crab ~ roasted sweet corn ~ toasted cornbread croutons

GF NEO FARMHOUSE *salad* 7.37
fresh garden greens & seasonal farm vegetables

NEO *chop chop* CAESAR 8.23
fresh crisp romaine ~ 1000 day gouda ~
toasted cornbread croutons

FISHBOWL *salad* 14.53
choice of: bourbon soy-glazed salmon or
angry cajun seared tuna ~ served over a large
NEO farm house salad ~ fig balsamic vinaigrette

SPINACH & *local mushroom*
SALAD 9.49
fresh shiitake & portabellas ~ warm bacon-honey
mustard vinaigrette ~ fire roasted sweet peppers ~
local goat cheese fritters

GF BBQ *free bird* SALAD 13.87
free-range chicken ~
garden greens ~ charred corn salsa ~ heirloom
cherry tomatoes ~ white corn tortilla chips ~
fresh cilantro ~ bbq vinaigrette ~ crème fraîche

choice of dressing: herb buttermilk, fig balsamic vinaigrette, 1000 island, local wildflower honey mustard,
blue cheese, parmesan peppercorn, warm bacon-honey mustard vinaigrette, bbq vinaigrette

FLATBREAD PIES

country ham & FIG
fig jam ~ house-cured hunter cattle co. country ham ~
local blue cheese
16.71

NEO *margherita*
house tomato basil sauce ~ local cherry tomatoes ~
homemade mozzarella ~
fresh NEO garden basil ~ balsamic drizzle
14.77

BBQ *free* BIRD
house bbq "moppin' sawce" ~ local free-range
chicken ~ red onions ~ peppadew peppers ~
fresh cilantro
15.81

oysters ROCKEFELLER PIZZA
smoked gouda cream sauce ~ freeman's mill
cornmeal-dusted oysters ~ fresh local spinach ~
absinthe drizzle
16.47

JILL *bird*
mama's favorite ~ house tomato-basil sauce ~
pepperoni ~ fresh local shiitake & portabellas ~
black olives
14.93

steak & EGG
smoked gouda cream sauce ~ hunter cattle co.
grassfed beef ~ farm fresh eggs ~ local shiitake &
portabellas ~ rocket greens ~ caramelized onions
18.29

THE *gringo*
black bean hummus ~ local free-range chicken ~
fresh jalapeños ~ red onions ~ heirloom tomatoes ~
fresh cilantro ~ crème fraîche
14.81

damned YANKEE
house tomato-basil sauce ~ pepperoni ~
sausage ~ onions ~ local blue cheese
16.53

lowcountry BOIL
smoked gouda cream sauce ~ lowcountry shrimp ~
sausage ~ charred corn salsa ~ green tomatoes ~
oven-roasted local potatoes
15.53

GET YOUR GOAT *vegetarian*
house tomato-basil sauce ~ local goat cheese ~
fresh spinach ~ shiitake & portabellas ~
caramelized onions
15.79

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

GF denotes gluten-free items

NEO

SUPPER

GF NEO *shrimp* AND GRITS 23.19

lowcountry shrimp ~ smoked gouda skillet grits ~ poached farm fresh egg ~ green tomato tasso gravy ~ sweet & spicy collards

FREE-RANGE ROAST *chicken pot pie* 23.79

local free-range chicken ~ farmer's market peas 'n' carrots ~ fresh local shiitake & portabellas
roast chicken velouté ~ puffed pastry crust ~ sweet & spicy collards

GF CEDAR PLANK ROASTED WILD CAUGHT *salmon* 26.67

bourbon soy glaze ~ wild alaskan salmon ~ housemade red rice ~ seasonal local vegetables

GF BBQ CAROLINA PORK *spareribs* 27.91

slow cooked natural hunter cattle co. pork ribs ~ house bbq moppin sawce ~ honey lavender kohlrabi slaw ~ truffle fries

short rib CREPES 26.69

slow cooked, tender grassfed beef short rib ~ roasted vegetables ~ caramelized onions ~ 1000 day gouda ~ caramelized root vegetable demi ~ oven roasted local potatoes ~ sautéed spinach & mushrooms

NEO PASTA *yaya* 23.73

penne pasta ~ local free-range chicken ~ tasso ham ~ charred corn salsa ~ cracked peppercorn cream

GF DOWN SOUTH *filet mignon* 35.87

hunter cattle co. grassfed beef ~ lowcountry pimento cheese ~ caramelized root vegetable demi ~ tobacco onions
local oven-roasted potatoes ~ sautéed spinach & mushrooms

GF SOUTHERN FRIED *catfish* 23.37

chipotle remoulade
honey lavender kohlrabi slaw ~ truffle fries

GF *shrimp & lobster* SUCCOTASH 27.67

lowcountry shrimp ~ maine lobster ~ heirloom beans ~ charred corn salsa ~ freeman's mill smoked gouda grit cake ~ lobster velouté

GF CORIANDER RUBBED *tuna steak* 26.79

sautéed black bean lentil cake ~ local heirloom tomato arugula salad ~ sweet potato fritter ~ orange thyme vinaigrette

SIDE FIXINS' ~ 6.51

SMOKED GOUDA MAC 'N' CHEESE

BAKERY FRESH BREAD & LOCAL FARM BUTTER

GF OVEN-ROASTED LOCAL POTATOES

GF HONEY LAVENDER KOHLRABI SLAW

GF TRUFFLE FRIES

GF HOUSEMADE LOWCOUNTRY RED RICE

GF SAUTÉED LOCAL SPINACH & MUSHROOMS

GF SEASONAL LOCAL VEGETABLES

GF SWEET & SPICY LOCAL COLLARD GREENS

LOCAL *Farm to Table* FARE

NEOHHI.COM

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