



THE

CAMBRIDGE



SALADS



CAMBRIDGE SALAD

\$12

Mixed greens, tomato, cucumber, carrots, hard-boiled egg, house-blend cheese, and choice of dressing.

SPINACH SALAD

\$12

Warm bacon vinaigrette, cremini mushrooms, boiled egg, tomatoes, red onions.

CAESAR SALAD

\$12

Romaine lettuce, croutons, crispy bacon, Caesar dressing & grated parmesan.

SOUPS & APPETIZERS



CORN CHOWDER

\$8

Roasted corn, bacon, onions, bell pepper, potatoes, and cream. Garnished with pico de gallo.

HOMEMADE BLACK-EYED PEA HUMMUS

\$8

Chef's Signature Dish.
House-grilled pita chips & vegetable batons.

CRAB CAKES

\$16

House-made crab cakes featuring sweet lump crab meat. Finished with a coastal tartar sauce and served with fresh lemon.

SIDES \$5

MASHED POTATOES

RICE PILAF

SMOKED GOUDA GRITS

COLLARD GREENS

MACARONI AND CHEESE

GREEN BEANS

ENTREES

Served with your choice of side.

HERITAGE BREED BONE-IN PORK CHOP

\$23

Served with peach-bourbon glaze.

SHRIMP & GRITS

\$19

Stone-ground smoked gouda grits, sauteed shrimp, bacon, onions, bell pepper, and tomato broth.

BRAISED SHORT RIBS

\$28

Slow-braised boneless short ribs, mashed potatoes & rich pan jus.

BLACKENED SALMON

\$23

Sweet corn succotash & lemon butter sauce.

COFFEE-RUBBED FLAT IRON STEAK

\$29

Vidalia onion jus & pan-roasted button mushrooms.

FISHERMAN'S SEAFOOD PLATTER

\$29

Flounder, shrimp, and crab cake. Served with coleslaw & coastal tartar sauce.

CAROLINA CHICKEN PILAF

\$17

Carolina gold rice, chicken, andouille sausage & creole sauce.

CHICKEN AND WAFFLES

\$17

Fried chicken (tenders), pecan waffle & bourbon maple syrup.

CRAFT YOUR OWN PASTA \$15

Pasta Selection:

Linguini or Penne

Sauce Selection:

Pesto, Marinara, or Alfredo

Add Protein:

\$6 Salmon, \$4 Shrimp,

\$4 Chicken, \$4 Tofu or

\$6 Vegetable Medley

