


STARTERS

ROASTED CAULIFLOWER BISQUE 	12
golden raisin gremolata / white truffle / sage	
LOWCOUNTRY SHE CRAB SOUP*	16
smoked roe / lump crab / chive oil	
WILD MUSHROOM CROQUETTE	16
artisan mushrooms / brie / duxelles emulsion / celeriac	
GRIDDLED CRAB CAKE	21
charred corn succotash / roasted red pepper gastrique arugula / radish	
CAROLINA SHRIMP COCKTAIL 	18
key lime & tangerine preserves / local porter cocktail sauce	
CALAMARI & ARTICHOKE	19
citrus salt / confit tomato sauce / dill & caper aioli	
PORK CHEEKS 	17
celeriac / foraged mushrooms / pickled mustard seed root beer glaze	
ISLAND CEVICHE* 	18
chef's catch / citrus coconut broth / red onion / chili smoked salmon roe / cilantro	

SALADS

CAROLINA WEDGE 	13
baby iceberg / clemson blue / thick-cut applewood-smoked bacon marinated tomato / radish / smoked benne seed tarragon buttermilk dressing	
PICKLED STRAWBERRY & ARUGULA	13
roasted pecans / cucumber / chèvre / shaved fennel / arugula fermented honey vinaigrette	
HH PRIME CAESAR*	12
artisan romaine / shaved parmigiano-reggiano / fried anchovy duck fat focaccia crumble / caesar dressing	
POACHED BEET & HALLOUMI 	14
dill / baby kale / cucumber / heirloom tomato pomegranate & sherry vinaigrette	

SIDES








HH PRIME FRENCH ONION FRITES	9
SMOKED GOAT CHEESE & CHIVE WHIPPED POTATOES 	9
BAKED POTATO 	9
IRISH CHEDDAR MAC & CHEESE 	10
SKILLET SWEET POTATO AU GRATIN & SMOKED MERINGUE 	10
CREAMED CORN SUCCOTASH 	10
LEMON & PARMIGIANO-REGGIANO ASPARAGUS 	10
BOK CHOY 	10

MAIN PLATES

SURF & TURF* 	68
8 oz prime filet / sautéed shrimp / rapini smoked goat cheese & chive whipped potatoes green peppercorn & brandy steak sauce	
FRESH CATCH*	MKT
featured fish / forbidden rice / coconut miso curry / bok choy sesame / fried plantain	
ROASTED HALF CHICKEN*	36
sweet potato gnocchi / lemon & parmigiano-reggiano asparagus sage chimichurri	
ACHIOTE-RUBBED PORK RIBEYE* 	39
celeriac / charred corn succotash / salsa verde	
SCOTTISH SALMON*	38
wild mushroom risotto / fried shallots / sauce vert / seasonal squash	
DIVER SCALLOPS & CRISPY PORK BELLY* 	46
rice grits / pickled mustard seed / seasonal squash mojo beurre blanc	
HH PRIME SWEET POTATO GNOCCHI 	30
rapini / vegan parmesan / roasted tomato & shaved garlic sauce	

BUTCHER'S BLOCK



hand-cut USDA prime beef with choice of smoked goat cheese
and chive whipped potatoes, frites or baked potato

RIBEYE* 14 oz 	56
FILET MIGNON* 8 oz 	63
NEW YORK STRIP* 12 oz 	52
KANSAS CITY BONE-IN STRIP* 22 oz 	78
BONE-IN COWBOY RIBEYE* 23 oz 	80
NEW ZEALAND LAMB RACK* 12 oz 	48
VEAL PORTERHOUSE* 14 oz 	51
CHEF'S SELECTED FEATURED MEAT*	MKT

ENHANCEMENTS

BRANDY & GREEN PEPPERCORN STEAK SAUCE 	6
6 oz COLD WATER LOBSTER TAIL* 	MKT
OSCAR* 	15
SAUTÉED ARTISANAL MUSHROOM 	10
SAUTÉED SHRIMP* 	16
HH PRIME SIGNATURE CRAB CAKE*	19
DIVER SCALLOPS* 	24
HOUSEMADE BONE MARROW BUTTER 	8
BÉARNAISE SAUCE* 	5
CLEMSON BLUE CHEESE CRUST 	9

gluten-friendly bread available upon request

 gluten-free  vegan

*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
please notify us of any food allergy.