

## S T A R T E R S

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### **PIMIENTO CHEESE DEVILED EGGS**

baby romaine and cantaloupe  
mignonette  
9.00

### **LUMP CRAB CAKE**

Carolina caviar and  
creole tartar sauce  
12.00

### **KETTLE CHIP NACHOS**

grilled chicken, cheddar queso,  
tomatoes, cowboy candy, green  
onion, sour cream  
10.00

### **CORN FRITTERS**

honey sriracha aioli  
9.00

### **MEDFORD'S CHEESE BOARD**

olives, candied pecans, chutney,  
and french bread  
market price

### **FRIED GREEN BEANS**

chipotle ranch dipping sauce  
10.00

## S O F T T A C O S

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5.00

*salsa available on request. Add guacamole .75  
firm tofu is available as a vegetarian option*

### **Ninety Six**

fried chicken, roasted corn pico, applewood smoked cheddar cheese

### **Baja Fish**

batter-fried cod, chipotle-cabbage slaw

### **Lomo Saltado**

sirloin, tomatoes, onions, French fries, aji criollo

### **Korean Pork**

pulled pork, shredded cabbage, marinated cucumbers, Kogi BBQ sauce

## S O U P S

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### ROASTED TOMATO BISQUE

croutons and good olive oil  
3.00 cup/5.00 bowl

### CHICKEN AND CORN CHOWDER

tomato confit and smoked cheddar cheese  
4.00 cup/ 6.00 bowl

## S A L A D S

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### THE BERMUDA

organic spring mix, grilled chicken, seasonal fresh and  
dried fruit, blue cheese, and candied pecans  
10.00

### STEAK AND POTATO

grilled sirloin, fingerling potatoes, hybrid romaine,  
heirloom tomatoes, lemon, and California olive oil  
14.00

### THE WEDGE

hybrid romaine, applewood bacon, grape tomatoes,  
and Blue cheese  
8.00

### CAESAR

romaine, Parmesan Reggiano, caesar-style dressing,  
and croutons  
8.00

Add chicken to any salad 3.00

Add grilled salmon to any salad 5.00

Our house dressing is champagne vinaigrette; we also offer  
ranch, blue cheese, 1000 island, and honey mustard

## WRAPS

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*wrapped in a wheat flour tortilla*

### ROSE

Grilled Chicken, Applewood Bacon, Romaine,  
Tomatoes, Swiss Cheese, and Pesto Mayonnaise  
10.00

### EAT YOUR VEGGIES

Baby Romaine, Grilled Squash, Sweet Onion,  
Bell Pepper, Mushroom, Tomato, and  
Vinaigrette Dressing  
10.00

### MONTEGO BAY

Jerk Chicken, Pineapple, Avocado, Red Onion, and  
Romaine  
11.00

### THE PHILLY

Sliced Sirloin, Onions, Peppers, and American Cheese  
11.50

## CLASSIC SANDWICHES

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### GRILLED CHEESE

Cheddar, Mozzarella, Swiss on Country White  
5.00/8.00

### REUBEN

Corned Beef, Sauerkraut, 1000 Island Dressing, and  
Marbled Rye  
12.00

### CAROLINA PULLED PORK

Slow-Roasted Pork Shoulder, Smokey BBQ Sauce, and  
Creamy Cole Slaw on a Brioche Bun  
9.00

### CHICKEN SALAD

Choose White, Wheat, or Brioche  
(or on a bed of salad greens)  
5.00/8.00

All burgers, sandwiches and wraps are served with a choice of side dish.  
Choose fresh fruit (seasonal), french fries, sweet potato waffle fries, homestyle potato chips,  
onion rings, green salad, potato salad, or fresh vegetable medley.

# B U R G E R S

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*Bermudas proudly serves American Wagyu ground beef in our burgers. Besides the unique flavor profile, Wagyu is higher in mono-unsaturated fat than other beef, and the increased stearic acid in the saturated fat has a minimal effect on cholesterol. So our burger will be delicious and healthier. \*\*\**

## **T H E B E R M U D A**

Cheese, Lettuce, Tomatoes, Onions, and Pickles  
10.00

## **R H E T T B U T L E R**

Pimiento Cheese and Applewood Bacon  
12.00

## **T H E P A T T Y M E L T**

Caramelized Sweet Onion, Swiss Cheese,  
and Marbled Rye  
11.00

## **B L A C K A N D B L U E**

Cajun Seasoning, Clemson Blue Cheese, LTOP,  
and Horseradish Sauce  
12.00

## **A I N O K E A**

Grilled Pineapple, Sweet Onion, Teriyaki Sauce, and  
Swiss Cheese  
11.00

## **C H A R L E Y P A R K E R**

Chicken Burger, Creamy Ancho Slaw  
House-cured Pickles  
11.00

*Burgers are served on a toasted Brioche Bun  
Substitute a gluten-free bun for \$.75.  
Add 1.00 for extra cheese or bacon.  
We will be happy to substitute a 6 oz  
chicken breast or a 100% vegan patty for the  
Wagyu Beef if you want to lighten your selection*

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*consuming raw or undercooked meats, poultry, seafood,  
shellfish, or unpasteurized milk may increase your risk of  
food-borne illness*

# A TASTE OF THE NEW SOUTH

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## FISH AND CHIPS

*Batter-fried Fish is not Southern. But folks around here like it.*

Batter-Fried sustainable Firm-fleshed White Fish, Pub-Style Freshly-Chipped Potatoes,  
Creamy Cole Slaw, Lemon, and Tartar Sauce  
10 half/15 whole

## YARDBIRD

*The barnyard chicken was once thought to be divine because it was the only animal to predict daylight .*

Buttermilk Fried Semi-Boneless Chicken Breast Filet with  
Mashed Potatoes, Thin Green Beans, and Sawmill Gravy  
13.00

## PAN-FRIED CAROLINA GRIT CAKE

*Like so many beloved Southern foods, grit cakes probably came about as a result of lean kitchen resources  
and the never-ending process of getting food to the table*

Coastal Shrimp, Applewood Bacon, and a Ragout of Bell Peppers, Sweet Onions, and Tomatoes  
16.00

## PAN-SEARED NORTH ATLANTIC SALMON \*\*\*

*A custom long prevalent among the full-blooded Cherokees was to visit the banks of the streams in the  
summer season and capture large numbers of fish which were slowly roasted or barbecued over fires.*

Served with a salad of Grilled Melon, Avocado, Cucumber, and Lime  
18.00

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*Please inform your server if you have a food allergy  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or unpasteurized milk  
may increase your risk of food-borne illness*

## **B E R M U D A S   R I C E   B O W L**

*During the Colonial Period, coastal South Carolina was the largest producer of rice in America.  
The crop arrived in the area around 1685.*

16.00

### **Beef and Vegetable Stir-Fry**

Basmati Rice, Sirloin, Green Beans, Sweet Onions, Soy, Housemade Dashi

### **Delphine**

White Rice, Stewed Chicken Breast, Heritage Park Andouille Sausage  
(Sautéed vegetables on the side)

### **The Hancock**

Louisiana Brown Pecan Rice and a Stew of Tomatoes, Squash, and Vidalias

## **H A M B U R G E R   S T E A K**

*please allow for cooking time*

*Minced beef dates back to the Mongols and Genghis Khan, whose horseman would put meat  
under their saddles to soften while riding into battle.*

Caramelized Onions, Brown Gravy, and House-Cut Steak Fries

13.00

## **C A P E L L I N I**

Shrimp, Basil Pesto, Heirloom Tomatoes, and Cream

18.00

## **A   C O L L E C T I O N   O F   V E G E T A B L E S**

*Boiled Peanut Hummus and Grilled Flatbread*

14.00

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