

FIRST COURSE

SPICY GRILLED SHRIMP

Over Fried Green Tomato with Chow-Cho \$9

LAMP CHOP

Rosemary Infused Carolina Gold Rice Puppy, White Cheddar Sauce \$12

CAROLINA CRAB CAKE SOUFFLÉ

Mango Puree, Pineapple Relish and Crispy Sweet Potatoes \$11

BRAISED BRUSSELS SPROUTS

Truffles, Pearl Onions and Smoked Paprika Hollandaise \$8

FOIE GRAS

Fig Walnut Strudel, Port Wine Reduction,
Buttermilk Bleu Cheese Foam \$16

TRIO OF SOUPS

PEPPER POT

Mustard Greens, Onions and Hot Pepper Broth

ANTEBELLUM GRITS SOUP

Infused with Chanterelle Mushrooms \$9

BLACK-EYED PEA GUMBO

With Pickled Okra & Sun Dried Tomatoes

SALAD COURSE

RUBY RED GRAPEFRUIT

Bananas, Bell Peppers, Crispy Bermuda Onion, Coriander
Salad and Warm Blood Orange Vinaigrette \$9

ROMAINE HEART

Kobe Carpaccio, Rice Paper, Swiss Cheese, Celery
Seed Croutons and a Black Olive Dressing \$11

CHEESE COURSE

HOLY COW - BITTERSWEET DAIRY

Pasteurized Cows Milk Cheese, Cranberry Jam,
Sage Crepe & Spicy Cinnamon Dust \$9

RED CLOUD – HAY STACK MOUNTAIN

Raw Goats Milk Cheese , Chestnut Risotto Cake,
Chive Pumpkin Seed Pesto \$9

FEATURED ENTREES

DUCK BREAST SOUS VIDE

Green Lentil Pancake, Carrot and Pear Hash,
Maple Vinegar Pan Sauce \$31

SMOKED BRANDT BEEF RIBEYE

Cast Iron Onion, Foie Gras Butter, Baked New
Potato and Horseradish Bordelaise \$40

ARCTIC CHAR “FISH N’CHIPS”

Palmetto Beer Battered Char, Parsnip Puree, Rapini, Beet
Chips, Lemon Cornichon Beurre Blanc \$27

BERKSHIRE PORK TENDERLOIN

Vanilla Infused Cabbage, Saffron Poached Turnips, Blue
Potato Mouseline and Split Pea Sauce \$29

BENNE CRUSTED ANTELOPE LOIN

Cauliflower Cobbler, Quince, Persimmon and Raisin
Relish with Celeriac Sauce \$35

MONKFISH “OSSO BUCCO”

Braised Monkfish, Clam Chowder, Fried Oyster,
Prosciutto and Collard Greens \$29

YELLOW TAIL SNAPPER

Yellow Eye Bean & Parmesan Minestrina, Mushroom Leek
Duxelles and a Parsley Pepper Salad \$28

VEGETABLE TASTING

Sautéed Fennel, Truffles, Roasted Squash, Garlic Crisps, Heart
of Palm Sauce and Passion Fruit Essence \$25



PÂTISSERIE

APPLE CRISP SOUFFLE

Streusel Crunch, Dulce de Leche Ice Cream, Cinnamon Anglaise \$10

CAMPFIRE CLASSIC

Triple Chocolate Smore, Smoked Milk Chocolate Ganache, Hot Chocolate Toddy \$12

BANANA FRITTERS

Frangelico Ice Cream, Chocolate Sauce Fleur de Sel Caramel \$12

MEYER LEMON “ICE BOX”

Meyer Lemon Curd, Buttered Graham Crackers, Macaroons and Lemon Foam \$10

SWEET POTATO DOUGHNUTS

Buttermilk Pecan Praline and Café Latte Semifreddo \$10