

APPETIZERS

**ROASTED LAMB LOIN
& KING TRUMPET MUSHROOM \$12**
Lemon Garlic Sauce, Whipped Rosemary Oil,
Sea Island Bean Apricot Braise

CAULIFLOWER CORNMEAL HOTCAKES \$10
Pan-Fried Quail Egg, Red Onion n'
Corn Hash, Black Truffle Syrup

LOBSTER HUSHPUPPY \$13
Lobster Medallion, Fennel Chow Chow,
Lobster Bisque Sauce

SEARED LABELLE FARMS FOIE GRAS \$16
Apple Raisin Tarte Tatin, Calvados Cream,
Pink Peppercorns

TRANSITIONS

STRING SQUASH SALAD \$11
Chestnuts, Sage, Shaved Wagyu Beef,
Roasted Onions, Celery Vinaigrette

IVORY TURNIP SOUP \$9
Collard Green, Pistachio Butter,
Duck Confit Rilette, Crème Fraîche

TRIO OF CHEESES \$12
With House Made Crackers and Garnish

ORGANIC CHICKEN BREAST SALAD \$10
Pineapple, Jasmine Rice, Coconut, Cucumbers, Spicy
Cilantro Dressing

ENTREES

BEEF TENDERLOIN AU POIVRE \$32
Wild Mushroom Sweet Potato Hash,
Romaine Hearts, Port Butter, Demi-Glace

CAROLINA FLOUNDER \$ 27
Crab & Shrimp Pilau, Grapefruit Sabayon,
Candy Striped Beets, Basil Lacquer

ENTREES *continued*

MAPLE LEAF FARMS DUCK BREAST \$29
Cornbread Blue Cheese Popover,
Celery Root Puree, Bartlett Pear Sauce

CAST IRON GRILLED PORK CHOP \$29
Applejack Molasses Cure, Mac n' Cheese,
Endive, Hot Bacon Vinaigrette

NILGAI ANTELOPE FILET \$35
Lentil & Foie Gras Stew, Heart of Palm,
Crispy Leeks, Baby Carrots

PALMETTO SQUAB \$28
Mission Figs, Brussel Sprouts,
Potato Napoleon, Red Eye Glace

BRAISED MONKFISH \$26
Baby Clams, Artichokes, Gribiche Rub,
Pumpkin, Peppered Salami, Brioche

SAFFRON INFUSED RUTABAGA \$23
Winter Truffle, Parsnip Puree,
Hazelnut Duxelles, Ginger Foam, Chives

DESSERT

BOURBON MAPLE PANNA COTTA \$10
Warm, Pecan Tea Cakes,
Spiced Benne Nut Crunch, Caramel

**CRISPY BLACK FOREST
BREAD PUDDING \$11**
Black Cherry Compote, Cherry Cordial
Ice Cream, Chocolate Ganache

BANANA POSTERS SOUFFLÉ \$12
Vanilla Bean Anglaise,
Banana Cream Pie Ice Cream

A TASTING OF KEY LIME \$10
Key Lime Bavarois, Cheesecake & Curd,
Graham Cookie, Raspberry Coulis