

First Course

Slow Cooked Pork Cheeks \$13

with Anson Mills Grits, Onion Confit and Mostarda Jus

A Plate of House Made Charcuterie \$15

"General Tso's" Sweetbreads \$14

with Broccoli Puree and Pork Fried Rice

Hand Made Colonial Wheat Spaghetti \$12

with Charleston Stone Crab, Sun Gold Tomato and Escarole

Smoked Carolina Rainbow Trout \$11

with a Salad of Potato, Parsley and Egg

Seared Diver Scallops \$14

with Heirloom Squash, Black Truffle, and Pink Lady Apple

Second Course

Celery Root Soup \$10

with Mepkin Abbey Mushrooms and Garlic Confit

Heirloom Tomatoes and House Made Burrata \$10

Raspberry Vinegar and Extra Virgin Olive Oil

Garden Lettuces \$10

with Goat Cheese, Country Ham and a Fried Farm Egg

Salad of Local Shrimp and Lettuces from Thornhill Farm \$11

Buttermilk Dressing, Radishes and Benton's Bacon

Main Course

Duo of Berkshire Pork \$26

Anson Mills Farro, Field Peas, Beets, Truffle Jus

Triggerfish, Seared on the Plancha \$29

A Pistou of Local Vegetables and Herbs, Braised Pine Nuts

Beef Tenderloin, Slow Cooked in its own Fat then Seared \$30

Creamed Spinach, Parsnip, Chanterelles, Benton's Jus

Cast Iron Roasted Duck Breast \$28

Fall Squash, Kale, Foraged Mushrooms, Chestnut-Foie Gras Sauce

American Lamb Rack, Crusted with our Vadouvan Spice \$30

Sweet Potato, Local Autumn Greens, Brown Butter

Grouper from Mark Marhefka \$29

Potato Puree, Arugula, Baby Fennel and Local Clams

Keegan-Fillion Farms Chicken, Wrapped In Bacon \$25

Root Vegetables, Garden Cabbage and Juniper