

## FIRST COURSE

---

<b>Grilled Manchester Farms Quail</b> Fingerling potatoes, haricot vert, leeks, currant-merlot reduction	7
<b>Smoked Caw Caw Creek Pork Shoulder</b> Swiss Chard, peach chutney, pork reduction	8
<b>Seared Scallops</b> Butter beans, corn and cowpea succotash, grain mustard beurre blanc	10
<b>Tomato Napoleon</b> Fried Green Tomatoes, Mizuna, pimento cheese, red pepper coulis	7

## SOUP AND SALAD

---

<b>She Crab Soup</b> Lump crab, sherry, crab roe	6
<b>Okra Soup</b> Okra, corn, butter beans, carrot, celery, spiced tomato broth	5
<b>Caesar Salad</b> Romaine, Reggiano, croutons, traditional Caesar dressing	7
<b>Organic Salad</b> Organic greens, bleu cheese, fresh berries, peach vinaigrette	6
<b>Duck Confit Salad</b> Confit, Mizuna, chevre, candied pecans, balsamic-cherry vinaigrette	7

## MAIN COURSES

---

<b>Grilled North Atlantic Swordfish</b> Tasso ham red rice, Swiss Chard, grape tomatoes, grain mustard buerre blanc	24
<b>Seared Maple Leaf Farms Duck Breast</b> Wild mushroom risotto, haricot vert, shallots, foie-gras emulsion	25
<b>Roasted Springer Mountain Chicken Breast</b> Fingerling potatoes, asparagus tips, pearl onions, currant-merlot reduction	23
<b>Vegetarian Melange</b> Wild mushroom risotto, okra and tomatoes, succotash, fried green tomatoes	19
<b>Shellfish &amp; Grits</b> Domestic shrimp, crawfish, scallops, Anson Mills organic grits, Tasso gravy	24
<b>Grilled Filet of Beef</b> Fingerling potatoes, asparagus, wild mushrooms, Madeira sauce	28
<b>Pan-Seared Crab Cakes</b> Sauteed okra and tomatoes, Carolina Gold rice, tomato lemon-basil puree	25
<b>Pan-Fried Palmetto Bass</b> Butter beans, corn and cowpea succotash, red pepper coulis, sweet corn puree	26
<b>Grilled Pork Chop</b> Tasso ham red rice, haricot vert, peach chutney, pork reduction	26