

## Cold Appetizers

### Field Greens \$8

White Balsamic Vinaigrette, Cranberry,  
Spiced Pecans, Point Reyes Blue Cheese

### Roasted and Raw Beets \$8

Split Creek Chevre, Pistachio Pistou,  
Orange, Vin Cotto

### Caesar Salad \$8

White Anchovy, Grana Padano Cheese,  
Sour Dough Crostini

### Venison Carpaccio \$11

Pickled Crimini Mushroom, Juniper Salt,  
Meyer Lemon Aioli

### Shrimp "Cocktail" \$11

Cold Poached Local Shrimp, House Made  
Hummus, Kanzuri Cocktail Sauce

## Hot Appetizers

### She-Crab Soup \$7

Blue Crab, Dry Sherry, Crab Roe

### Lamb Ribs \$10

Hickory Smoked, Dark Chocolate

### Blue Crab Cake \$10

Potato Crust, Savoy Cabbage Slaw,  
Green Herb Coulis

### Tender Potato Gnocchi \$9

Caramelized Cauliflower, Fresh Nutmeg,  
Caper-Apricot Emulsion

### Berkshire Pork Belly \$10

Mustard Orzotto, Illy Espresso Glaze

### Low Country Carbonara \$13

Carolina Quail, Wadmalaw Onion "Impasta",  
Smokey Bacon Crème Fraiche

## Main Courses

### Pastrami Salmon \$23

Pan-Seared Atlantic Salmon,  
Pastrami Crust, Braised Cabbage,  
Pumpnickel Emulsion

### Diver Scallops \$28

Carrot Mousseliné, Zucchini,  
Vadouvan Emulsion

### Hay Smoked Flounder \$26

Potato Confit, Cippolini Onion, Castelvetroano  
Olives, Piquillo Peppers Coulis

### Sweet Tea-Brined Chicken \$20

Potato Puree, Brussels Sprouts,  
Firefly Vodka Jus

### Misoyaki Duck \$29

White Miso Glaze, Apple Compote,  
Celeriac Purée, Peanuts

### Beef Tenderloin \$26

Parmesan-Potato Gratin, Broccolini,  
Mushrooms, Chianti Steak Sauce

### Winter Squash Ravioli \$20

Two Preparations of Butternut Squash,  
Sage, Almonds, Grana Padano Cheese

## Tasting Menu

### Three Course Tasting \$40

Appetizer, Entrée & Dessert

### Four Course Tasting \$50

Two Appetizers, Entrée & Dessert

### Chef's Tasting Menu \$75

Chef's Six Course Menu

CHEF'S TASTING ENTIRE  
TABLE ONLY PLEASE