



## PRIX FIXE MENU

**TWO COURSES 24**

**THREE COURSES 29**

### FIRST COURSE

**TOASTED BENNE SEED CALAMARI**

sweet chili sauce

**DAILY SOUP**

chef's inspiration

**GARDEN SALAD**

bibb lettuce • cherry tomatoes • cucumbers • pickled red onions

**SPINACH SALAD**

pecan pralines • smoked gouda • sherry-dijon vinaigrette

### ENTRÉES

**CAST IRON SKILLET BEEF TENDERLOIN TIPS**

mushroom & brandy cream demi-glace • scalloped potatoes • green beans

**DAILY LOCAL CATCH**

pan roasted • sherry crab cream • green beans

**CREOLE CHICKEN CARBONARA**

blackened chicken • peas • smoked bacon • parmesan cream • linguini

**VEGAN DEEP SOUTH SWEET POTATO POLENTA**

mushroom ragout • benne seed asparagus •  
cilantro-pumpkin seed pesto • maple-balsamic reduction

### SWEET ENDINGS

**PEACHES & PRALINES COBBLER**

Georgia peaches • cinnamon-sugar • pecan streusel • vanilla bean ice cream

**WATERMELON GELATO OR MANGO SORBET**

pecan pralines

**GUIDED BY THE PRINCIPLES OF SUSTAINABILITY & SOUTHERN SENSIBILITY**

Our family of Certified South Carolina Providers

Yon Family Farms, Ridge Spring, SC • Sea Eagle Seafood Market, Beaufort, SC

Birney's Foods, Moncks Corner, SC • Keegan-Filion Farms, Walterboro, SC

Clayton Rawl Farms, Lexington, SC • Coleman Natural Chicken, Anderson, SC

Please be respectful of other guests and refrain from cell phone use in the dining room.

