



PRIX FIXE MENU

two courses \$24
three courses \$30

APPETIZERS

HUSHPUPIES

honey butter

CHICKEN & ORZO SOUP

braised escarole • sherry crème fraîche

FIFTY/FIFTY KALE CAESAR

romaine • kale • cornbread croutons • shaved parmesan • white anchovies

ENTRÉES

SEARED TUNA

forbidden rice • green beans • soy-caramel sauce • lotus root

SHRIMP PASTA

pappardelle pasta • saffron sherry cream • cherry tomatoes • fennel • chives

GRILLED SALMON

SC lemon-scented farro • green beans • orange-marsala butter

COAST CRISPY CHICKEN

crispy fried chicken breast • napa cabbage slaw • cashews •
soy-ginger vinaigrette

VEGETABLE SUCCOTASH TACOS

SC lemon-scented farro • fried onions • refried black-eyed peas

DESSERTS

STRAWBERRY SHORTCAKE

sweet corn muffin • strawberries • whipped cream • antebellum benne seeds

FUDGE BROWNIE SUNDAE

double chocolate chunk brownie • cookie dough ice cream • chocolate sauce •
whipped cream



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

Special promotions and discounts are not valid with prix fixe menus.

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.

