

APPETIZERS

HOUSE-SMOKED SALMON

toast • fresh horseradish • chef's dressing

BAKED MUSSELS

chorizo butter • garlic sticks

CANEWATER FARM BABY KALE SALAD

warm bacon dressing • deviled egg fritters

ENTRÉES

LOCAL WATERS BLACK SEA BASS

whole, crispy scored • General Tso's glaze • thai cucumber salad

SHRIMP & SEA SCALLOP RISOTTO

tomato butter pan sauce Provençal • baby arugula

BLACK BEAN AND AVOCADO CAKES

red rice • pico de gallo • jalapeño jam • cilantro pesto • tortilla nest

CEDAR PLANKED LOCAL SEA TROUT

corn and pimento cheese soufflé • tarragon burre blanc

RACK OF LAMB LOLLIPOPS

minted crowder peas • balsamic glaze • herb Meyer lemon evoo

SPICY FRIED BONELESS CHICKEN THIGHS

housemade pickles • horseradish slaw • honey butter biscuit

DESSERTS

WHITE CHOCOLATE NEW YORK STYLE CHEESECAKE

fresh raspberry coulis • hazelnut-graham crust

WARM BOURBON CHOCOLATE BROWNIE

local pecans • vanilla gelato • cane syrup caramel

two courses 26

three courses 30

GUIDED BY THE PRINCIPLES OF SUSTAINABILITY & SOUTHERN SENSIBILITY

Our Family of Certified South Carolina Providers

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

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

Anson Mills, Columbia, SC • Clayton Rawl Farms, Lexington, SC •

Coleman Natural Foods (Chicken), Anderson, SC

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.

