

## 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 27**

**three courses 33**

### **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.

