

A P P E T I Z E R S

Lobster & Shrimp Spring Rolls
roasted red pepper · fennel aioli

Warm Organic Tomatoes on the Vine & Burrata
Parma ham · basil · watercress

Oxtail French Onion Soup
brioche toast · raclette brûlée · fresh thyme

E N T R É E S

6oz Bistro Steak Diane & Frites
New York strip, center cut and cast iron seared · brandy cream · parsley mushrooms ·
matchstick potatoes

Baked & Stuffed Acorn Squash
farro · spinach · eggplant caponata stuffed with golden raisin shallot chutney

Local Shrimp & Clam Scampi
angel hair pasta · lemon garlic butter · julienned zucchini

Pork Shank Osso Bucco
preserved cherries · roasted cauliflower and hazelnuts · duck fat kettle chips

Baked Faroe Island Salmon
blue claw lump crab cream · twice-baked potatoes Florentine

D E S S E R T S

Warm Toffee Praline Spoon Bread
warm chocolate · whipped cream

two courses 26
three courses for 30

GUIDED BY THE PRINCIPLES OF SUSTAINABILITY & SOUTHERN SENSIBILITY

Our Family of Certified Providers

Allen Bros. Milling Company (Adluh), Columbia, SC · Hickory Hill Milk, Edgefield, SC ·
Wood Brothers, Inc., West Columbia, SC · Rose Acre Farms, Pantego, NC (farm fresh eggs) ·
Fieldale Farms, Gainesville, GA · The Oilerie, Village at Wexford, Hilton Head Island, SC

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