

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.