



*~ Appetizer ~*

 NAPA CABBAGE SALAD \$11

*Carrots, Radishes, Pecorino Cheese, Shiitake Mushrooms, Fried Peanuts, Yuzu Ginger Vinaigrette*

SMOKED SALMON \$14

*Cucumber Gelée, Caraway Seed Crust, Mustard Chantilly, Smoked Salmon Caviar, Crispy Capers, Red Endive*

BUTTERMILK FRIED ARTICHOKE HEART \$13

*Parsnip Puree, Tomato Marmalade, Black Truffle Pesto, Basil, Baby Spinach, Prosciutto*

 NIMAN RANCH PORK CHEEK \$14

*Spaghetti Squash, Pickled Green Apple, Crispy Kale, Herb de Provence Glacé*

LA BELLE FARMS FOIE GRAS \$23

*Toasted Banana Bread, Sour Pecan Gel, Cocoa Nibs, White Chocolate Mousse*

*~ Main Course ~*

 CAROLINA FLOUNDER \$30

*King Trumpet Mushrooms, Saffron Daikon "Noodles", Spring Pea Cake, White Soy Beurre Blanc, Wasabi Tendrils*

 PIEDMONTESE BEEF\* \$36

*Garlic Rosemary Potatoes, Baby Carrots, Asparagus, Blue Cheese Espuma, Honey Cabernet Demi, Peppercorn Dust*

 SEA SCALLOPS \$36

*Jalapeño Corn Flan, Grilled Zucchini, Blood Orange Vinaigrette, Beet Puree*

 COFFEE BRINED ANTELOPE\* \$40

*Sorghum Sweet Potato Mousseline, Braised Greens, Pineapple Relish, Shishito Peppers, Coconut Crema*

LOW COUNTRY FIELD PEA CASSOULET \$32

*Caramelized Barley, Truffles, Vegan Bacon, Mushrooms, Pearl Onions, Leeks, Carrots, Collards, Veggie Glace*

 SPICY BENNE SEED RUBBED DUCK BREAST\* \$35

*White Peach Grits, Broccoli, Caramelized Shallots, Sour Vanilla Tea Demi Glacé*

KAFFIR LIME BLACKENED CATFISH \$34

*Crab Mac n' Cheese, Fava Bean Puree, Celery Heirloom Tomato Crudo*

*~ Sweet Finish ~*

PLUFF "MUDSLIDE" SOUFFLÉ \$13

*Bailey's Chocolate Anglaise, Mocha Chip Swirl Ice Cream*

A TRIO OF SWEET POTATO DONUTS \$12

*Cinnamon Cream / Sorghum / Maple Bacon  
Roasted Marshmallow Cream*

"CHOCOLATE BARS" \$13

*A Tasting of Inspired Valrhona Chocolate Bites*

APPLE WALNUT CAKE \$11

*Spiced Port, Local Honey Ice Cream, Poached Sour Apples*

 TASTE OF THE TROPICS \$11

*Coconut Ice, Pineapple Mousse, Tropical Relish*

A CHEF'S FIVE COURSE TASTING MENU IS AVAILABLE DAILY FOR \$90 / WITH WINE PAIRINGS \$130

**EXECUTIVE CHEF — MARC COLLINS    PASTRY CHEF — SCOTT LOVORN**



DENOTES GLUTEN FREE ITEMS

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
20% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF 6 OR MORE