



~ Appetizer ~

VERTICAL ROOTS LETTUCE \$11

Pumpnickel "Soil", Young Carrots, Cauliflower, Crispy Shallots, Buttermilk Yogurt Dressing

CHARLESTON HOT QUAIL \$15

Sweet n' Sour Pear, Carolina Gold Rice Grits, Neufchâtel, Chives

61°c FARM EGG* \$13

Asparagus, Salsify Mousseline, Duck Gravy, Toasted Hazelnuts, Blood Orange Oil

HEART OF KOBE* \$16

Hearts of Palm, Kobe Beef, Toasted Chestnuts, Pumpkin Seed Oil, Bliss 9 Vinegar, Horseradish Gelée

LOBSTER CUSTARD \$15

Piquillo Pepper Paint, Haricot Vert, Velvet Pioppini Mushrooms, Vanilla Poached Potatoes

LA BELLE FARMS FOIE GRAS* \$25

Grain Mustard Mornay, Braised Cabbage, Pretzel, Applejack Raisin Compote

~ Main Course ~

RAINBOW TROUT \$34

Pecan & Duck Sausage Wild Rice, Grilled Scallion Bubbles, Melted Leeks, Champagne Apricot Sauce

PIEDMONTESE BEEF* \$36

Garlic Rosemary Hasselback Potatoes, Baby Spinach, Stewed Hot House Tomatoes, Stracchino Béchamel

SEA SCALLOPS* \$36

Anson Mills Sage Grits, Pomegranate, Delicata Squash, Pistachio, Pea Shoots

BASS \$35

Bacon Crust, Flageolet Beans, Sundried Tomatoes, Celery, Onion Marmalade, Crab Hush Puppy

ANTELOPE LOIN* \$40

Lavender Polenta, Brussels Sprouts, Baby Beets, Sundried Blueberry Bordelaise

MUSHROOM BOURGINOINE \$30

Root Vegetables, Fingerling Potatoes, Pearl Onions, Cabernet Truffle Veggie Glace, P'tit Basque Crostini

GINGER BRINED PORK TENDERLOIN* \$33

Lemongrass Scapple, Shiitake Mushroom n' Sweet Potato Hash, Baby Bok Choy, Red Curry Hollandaise

PLANK SALMON* \$35

Smoked Huitlacoche Pudding, Upland Cress, Agave Cranberry Chutney, Juniper Salt, Stewed Pumpkin

~ 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