



Charleston Restaurant Week – September 5th – 15th

Three Courses for \$45 / With Wine Pairings \$70 / With Beer Pairings \$60

~ Appetizer ~

NAPA CABBAGE SALAD

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

SMOKED SALMON

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

BUTTERMILK FRIED ARTICHOKE HEART

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

☉NIMAN RANCH PORK CHEEK

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

~ Main Course ~

☉CAROLINA FLOUNDER

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

☉PIEDMONTESE BEEF*

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

☉SEA SCALLOPS

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

☉COFFEE BRINED ANTELOPE*

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

LOW COUNTRY FIELD PEA CASSOULET

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

☉BENNE CRUSTED DUCK BREAST*

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

KAFFIR LIME BLACKENED CATFISH

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

~ Sweet Finish ~

SMORES SOUFFLÉ

Smoked Milk Chocolate Ganache, Toasted Marshmallow Ice Cream, Graham Crunch

STRAWBERRY SHORTCAKE

Citrus Pound Cake, Mascarpone Mousse, Honeysuckle Ice Cream

BANANA SPLIT ICE CREAM SANDWICH

Blondie, Brûléed Banana, Chantilly Cream

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