



The Culinary Team would like to take you on a journey through the belly of South Carolina Foodways from its humble beginnings, multinational influences and what that means for modern day cuisine when fused together from this rich history.

STARTERS

PRESERVED RABBIT \$16

Corn Cob Bouillon, Seewee Bean Succotash, Bear Tallow

CHICKEN LIVER PÂTÉ \$15

Truffle Gelée, Tarragon Crostini, Cornichons, Raisin Mostarda

SHRIMP N' RICE GRITS \$18

Cabbage Leaves, Local Goat Cheese, Smoked Ham Hock Gravy, Scallions

GREEN GODDESS CAESAR SALAD \$11

Quail Egg, Espelette, Meyer Lemon Gel, Parmesan

ENTREES

PICKLE FRIED FLOUNDER \$38

Broccoli Mac n' Cheese, Green Tomato Remoulade, Collard Greens, Annatto Dust

W.K. PRICE FARMS STRIPLOIN \$41

Melting Potatoes, Spinach, Bell Peppers, Horseradish Espuma, Applewood Cheddar Mornay

RED SKINNED PEANUT "ONE POT" \$30

Bell Peppers, Charred Tomatoes, Greens, Celery Root, Okra Seed Oil

BROKEN ARROW VENISON \$43

Bitter Greens, Blue Potatoes, Preserved Cherry Reduction, Crispy Acorn Onions

PIEDMONTESE OXTAIL \$34

Conch Fritter, Pepper Pot Liquor, Potatoes, Mustard Greens, Pickled Okra

DESSERTS

CHOCOLATE SOUFFLE \$12

Toasted Marshmallow Anglaise, Malted Barley Chocolate Ice Cream

WEST AFRICAN ENTREMET \$12

Guava Mango Espuma, Kunun Aya Panna Cotta, Tiger Nut Genoise, Coconut Lime Gelée

SQUASH CAKE \$11

*Blackberry Wojape, Honey Pine Nut Butter, Crispy Wild Rice, Juniper Ash,
White Chocolate "Honey Comb"*

Three Courses for \$49 / With Wine Pairings \$75

 DENOTES GLUTEN FREE ITEMS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.