



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.

TASTES OF NATIVE TRIBES

STARTERS

PRESERVED RABBIT \$16

Corn Cob Bouillon, Seewee Bean Succotash, Bear Tallow

CORN AND SQUASH SALAD \$13

Cauliflower, Amaranth, Pumpkin Seed Oil, Sour Sap

ENTREES

WOOD SMOKED BASS \$40

Wild Rice, Pecans, Oyster Mushrooms, Carrots, Apple, Chive & Radish Salad, Mushroom Broth

BROKEN ARROW VENISON LOIN \$43

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

DESSERT

SWEET CORN SEMIFREDDO \$11

Brûléed Butternut Squash, Caramel Corn, Wojape Mousse

INFLUENCES FROM EUROPE

STARTERS

CHICKEN LIVER PÂTÉ \$15

Truffle Gelée, Tarragon Crostini, Cornichons, Raisin Mostarda

FOIE GRAS \$25

Lemon Rosemary Olive Oil Cake, Blueberries, Pistachio Neufchâtel, Peppercorn Dust

ENTREES

CRAB AND CLAM PIE \$45

Bacon, Peas, Artichokes & Pearl Onions, She Crab Hollandaise

W.K. PRICE FARMS STRIPLOIN \$41

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

DESSERT

ALMOND GENOISE CAKE \$13

Mandarin Orange Buttercream, Coconut Crème Fraîche

FLAVORS BROUGHT FROM AFRICA

STARTERS

HEART OF PALM AND TURNIP SOUP \$11

Pepper Paint, Fried Okra, Lemon Grass Ginger Curd

SHRIMP N' RICE GRITS \$18

Cabbage Leaves, Burden Creek Dairy Goat Cheese, Smoked Ham Hock Gravy, Scallions

ENTREES

BERBERE SWEET POTATOES \$30

Roasted Beets, Yogurt, Celery Root, Cucumber & Watermelon Salad, Cassareep Glazed Pecans

TANKORA SPICED GUINEA HEN \$34

Jollof Rice, Chard, Benne Eggplant Pudding, Tiger Nut Sauce

DESSERT

WEST AFRICAN PUFF PUFF \$12

Grilled Pineapple, Guava, Orange, Mango

SOUTH CAROLINA TODAY

STARTERS

GREEN GODDESS CAESAR SALAD \$11

Quail Egg, Espelette, Meyer Lemon Gel, Parmesan

SOUTHERN GRILLED CHEESE \$39

Pimento Cheese Mousse, Grilled Brioche, Surryano Ham, Paddlefish Caviar, Cured Yolk Powder

ENTREES

PICKLE FRIED FLOUNDER \$38

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

PORK DUET \$40

Pork Tenderloin & Carolina Reaper Sausage, Potato Salad, Zucchini, Peach Agrodolce, Mustard Pan Sauce

DESSERT

CHOCOLATE SOUFFLÉ \$13

Toasted Marshmallow Anglaise, Malted Barley Chocolate Ice Cream

A Chef's five course tasting menu is available daily for \$90 / with wine pairings \$130.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform our staff of any dietary restrictions you may have prior to ordering.

20% Service Charge will be added for parties of 6 or more.