



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

**GF** PRESERVED RABBIT \$16

*Corn Cob Bouillon, Seewee Bean Succotash, Bear Tallow*

**GF** CORN AND SQUASH SALAD \$13

*Cauliflower, Amaranth, Pumpkin Seed Oil, Sour Sap*

ENTREES

**GF** WOOD SMOKED BASS \$40

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

**GF** BROKEN ARROW VENISON LOIN \$43

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

DESSERT

SPICED PEAR CAKE \$11

*Salted Honey Buttercream, Pine Nut Butter, Wild Berry Compote*

FLAVORS BROUGHT FROM AFRICA

STARTERS

HEART OF PALM AND TURNIP SOUP \$11

*Pepper Paint, Fried Okra, Lemon Grass Ginger Curd*

**GF** SHRIMP N' RICE GRITS \$18

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

ENTREES

**GF** BERBERE SWEET POTATOES \$30

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

**GF** TANKORA SPICED GUINEA HEN \$34

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

DESSERT

WEST AFRICAN MILK TART \$12

*Ginger Sable, Coconut Cream Sauce, Pineapple Mango Sorbet, Banana 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*

**GF** W.K. PRICE FARMS STRIPLOIN \$41

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

DESSERT

BITTERSWEET CHOCOLATE CRÉMUEX \$13

*Salted Bourbon Caramel, Seasonal Berries, Pistachios, Chocolate Fudge Sauce*

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*

**GF** PORK DUET \$40

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

DESSERT

APPLE RUM SOUFFLÉ \$12

*Hot Toffee Sauce, Candied Praline 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.

EXECUTIVE CHEF MARC COLLINS