



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

MAPLE POACHED RED APPLE SALAD \$13

Sour Sap, Shoots & Cress, Toasted Squash Seeds, Hominy Crunch

ENTREES

WOOD SMOKED BASS \$40

Wild Rice, Pecans, Cranberries, Carrots, Mushroom Chive Broth

BROKEN ARROW AXIS VENISON \$43

Indigo Grits, Parsnip, Turnip Collard Green "Mixit", Preserved Peach Sauce

DESSERT

SQUASH CAKE \$11

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

FLAVORS BROUGHT FROM AFRICA

STARTERS

AFRICAN SQUASH SOUP \$11

Molasses Benne Seed Granola, Fried Squash, Lemon Scallion Dust

SHRIMP N' RICE GRITS \$18

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

ENTREES

RED SKINNED PEANUT "ONE POT" \$30

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

PIEDMONTESE OXTAIL \$34

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

DESSERT

WEST AFRICAN ENTREMET \$12

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

INFLUENCES FROM EUROPE

STARTERS

CHICKEN LIVER PÂTÉ \$15

Truffle Gelée, Tarragon Crostini, Cornichons, Raisin Mostarda

FOIE GRAS \$25*

Lemon Rosemary Olive Oil Cake, Tart Cherries, Pistachio Neufchatel, Peppercorns

ENTREES

MEETING STREET CRAB \$45

Fava Beans, Bell Peppers, Tobacco Onions, Cauliflower, Sherry Mornay

PIEDMONTESE BEEF \$41

Potato Mousseline, Hazelnuts, Brussels Sprouts, Lemon Curd, Rosemary Demi Glace

DESSERT

VALRHONA CHOCOLATE SOUFFLÉ \$13

Molten Ganache, Chocolate Barley Malt Ice Cream

SOUTH CAROLINA TODAY

STARTERS

VERTICAL ROOTS SALAD \$11

Baby Root Vegetables, Beet Vinegar Pudding, Blood Orange Avocado Oil, Walnut Poppy Seed Crackers

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

SAGE CURED DUCK BREAST \$42

Acorn Squash, Pearl Onions, Sticky Sorghum, Celery, Blackberry Jam Pan Sauce

DESSERT

CHEDDAR & PEAR \$12

Cheddar Pastry Crust, Grand Marnier Pears, Tahitian Vanilla Ice Cream, Caramel, Herbed Cabernet Syrup

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.