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
1. PRESERVED RABBIT $16
   Corn Cob Bouillon, Seewee Bean Succotash, Hickory Nut Oil

2. ROOT VEGETABLE SALAD $13
   Cured Duck, Cauliflower, Amaranth, Pumpkin Seed Oil, Sour Sap

ENTREES
1. RAINBOW TROUT $40
   Sunflower Sumac Crust, Wild Rice Porridge, Corn Sauce, Arugula, Cranberry Paint

DESSERT
1. SPICED PEAR CAKE $11
   Salted Honey Buttercream, Pine Nut Butter, Wild Berry Compote

FLAVORS BROUGHT FROM AFRICA

STARTERS
1. BUTTERNUT SQUASH & PEANUT SOUP $11
   Grilled Scallion Lacquer, Dried Mango

2. SHRIMP N’ RICE GRITS $18
   Cabbage Leaves, Goat Cheese, Smoked Ham Hock Gravy

ENTREES
1. BERBERE SWEET POTATOES $30
   Roasted Beets, Yogurt, Celery Root, Cucumber Relish, Cassareep Glazed Pecans

2. TANKORA SPICED GUINEA HEN $35
   Jollof Rice, Chard, Bende Eggplant Pudding, Tiger Nut Sauce

DESSERT
1. WEST AFRICAN MILK TART $12
   Ginger Sable, Coconut Cream Sauce, Pineapple Mango Sorbet, Banana Mousse

INFLUENCES FROM EUROPE

STARTERS
1. LEBERKÄSE $15
   Chow Chow, Mustard, Radish, Celery, Tomato Jam

2. FOIE GRAS* $26
   Cassava Pudding, Pomegranate Strawberry Jam, Hazelnuts, Lime Basil Oil

ENTREES
1. CRAB & CLAM PIE $45
   Bacon, Peas, Artichokes & Pearl Onions, Tarragon Bechamel

2. W.K. PRICE FARMS STRIPLOIN $41
   Melting Potatoes, Spinach, Bell Peppers, Horseradish Espuma, Applewood Cheddar Mornay

DESSERT
1. BITTERSWEET CHOCOLATE CRÈMUEX $13
   Salted Bourbon Caramel, Seasonal Berries, Pistachios, Chocolate Fudge Sauce

SOUTH CAROLINA TODAY

STARTERS
1. GREEN GODDESS CAESAR SALAD $11
   Quail Egg, Espelette, Meyer Lemon Gel, Parmesan

2. SOUTHERN GRILLED CHEESE $39
   Pimento Cheese Mousse, Grilled Brioche, Surryano Ham, Paddlefish Caviar, Cured Yolk Powder

ENTREES
1. SEA SCALLOPS $42
   Blue Corn Grits, Copper Carrots, Brussels Sprouts, Vanilla Bean Vinaigrette

2. PORK DUET $40
   Pork Tenderloin & Carolina Reaper Sausage, Rapini, Mac n’ Cheese, Mustard Pan Sauce

DESSERT
1. APPLE RUM SOUFFLÉ $12
   Hot Toffee Sauce, Candied Praline Ice Cream

A Chef’s five course tasting menu is available daily for $115 / with wine pairings $165.

*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  PAstry CHEf JACLYN SHINNICK