



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 fused together from this rich history.

TASTES OF NATIVE TRIBES

STARTERS

\$16 PRESERVED RABBIT

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

\$13 CIDER POACHED APPLE SALAD

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

ENTREES

\$36 RAINBOW TROUT

*Sumac n' Chestnut Crusted Trout, Braised Mushrooms n'
Greens, Rainbow Carrots, Ramp Pudding*

\$43 BROKEN ARROW AXIS VENISON

*Sunchoke Hash, Amaranth, Sunflower Seed Butter,
Sour Cherry Pan Sauce, Sage Smoke, Dandelion Greens*

DESSERT

11\$ SQUASH CAKE

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

INFLUENCES FROM EUROPE

STARTERS

VEAL PÂTÉ \$15

*Pickled Pearl Onions, Beet Mustard, Spinach Pistou,
Pistachio, Tarragon Crostini*

FOIE GRAS* \$25

*Blueberry Tarte Tatin, Vanilla Turnip Purée,
Pickled Ginger Bubbles*

ENTREES

MEETING STREET CRAB \$45

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

PIEDMONTESE BEEF \$41

*Truffle Potato Croquette, Asparagus,
Chattooga Blue Cheese, Beurre Rouge*

DESSERT

PETIT FOURS \$13

A Flight of Nouveau Chocolate Desserts

FLAVORS BROUGHT FROM AFRICA

STARTERS

\$11 AFRICAN PEANUT SOUP

*Apple Ribbons, Toasted Benne Seeds,
Celery, Pig Ear*

\$18 SHRIMP N' RICE GRITS

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

ENTREES

\$30 VEGETABLE "ONE POT"

*Sapelo Island Red Peas, Preserved Tomatoes, Greens,
Heart Of Palm, Pecan Oil, Hoe Cakes, Cane Syrup Butter*

\$34 PIEDMONTESE OXTAIL

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

DESSERT

11\$ KUNUN AYA MILK TART

*Citrus, Mango, Guava, Coconut, Banana,
Passion Fruit*

SOUTH CAROLINA TODAY

STARTERS

FRIED GREEN TOMATO SALAD \$11

*Baby Iceberg Lettuce, Chow Chow, Sour
Cream n' Chive Dressing*

SOUTHERN GRILLED CHEESE \$39

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

ENTREES

CAROLINA CATCH \$43

*Dayboat Fish, Whole Grain Sorghum, Celeriac, Roasted Beets,
Basil Espuma, Meyer Lemon Sauce*

BUTTERMILK FRIED RED HEN \$42

*Green Bean Casserole, Carolina Reaper Aioli,
Finger Limes, Pomme Purée, Roasted Shallot Gravy*

DESSERT

HUGUENOT TORTE SOUFFLE \$13

*Green Apples, Pecan Pie Curd, Ginger
Ice Cream, Pecan Streusel*

*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 SCOTT LOVORN