



TASTES OF NATIVE TRIBES

STARTERS

**PRESERVED RABBIT \$16**

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

**CIDER POACHED APPLE SALAD \$13**

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

ENTREES

**RAINBOW TROUT \$36**

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

**BROKEN ARROW AXIS VENISON \$43**

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

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 PEANUT SOUP \$11**

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

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

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

ENTREES

**VEGETABLE "ONE POT" \$30**

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

**PIEDMONTESE OXTAIL \$34**

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

DESSERT

**KUNUN AYA MILK TART \$11**

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

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.

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*

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*

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

PASTRY CHEF SCOTT LOVORN