



TASTES OF NATIVE TRIBES

STARTERS

GF PRESERVED RABBIT \$16

*Corn Cob Bouillon, Seewee Bean Succotash,
Hickory Nut Oil*

POACHED EGG \$17

*Watercress, Cauliflower, Sour Sop, Mushroom Conserva,
Pumpkin Seed, Duck Fried Corn Bread*

ENTREES

GF RAINBOW TROUT \$40

*Sunflower Sumac Crust, Wild Rice Porridge,
Corn Sauce, Arugula, Cranberry Paint*

GF BROKEN ARROW VENISON \$45

*Roasted Onion, Parsnip Potato Puree,
Acorn Squash, Juniper Chestnut Sauce*

DESSERT

SWEET CORN AND HUCKLEBERRY \$13

*Sweet Corn Bavarian, Johnny Cakes,
Huckleberry Sorbet, Puffed Hominy*

FLAVORS BROUGHT FROM AFRICA

STARTERS

GF BUTTERNUT SQUASH & PEANUT SOUP \$11

Grilled Scallion Lacquer, Dried Mango

GF SHRIMP N' RICE GRITS \$19

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

ENTREES

GF BERBERE SWEET POTATOES \$32

*Roasted Beets, Yogurt, Celery Root, Cucumber Relish,
Cassareep Glazed Pecans*

GF PERI-PERI PORK BELLY \$38

*Coconut Red Rice, Collard Greens,
Red Onion Piccalilli, Guava Puree*

DESSERT

GF COCONUT SOMBI \$12

*Carolina Gold Rice Pudding, Fresh Mango,
Coconut Sorbet, Benne Seed Tuile*

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.

INFLUENCES FROM EUROPE

STARTERS

GALANTINE OF POULET ROUGE \$17

*Garlic Chive Crostini, Frisee, Truffle Aioli,
Radish, Chow-Chow*

GF FOIE GRAS* \$29

*Cassava Pudding, Pomegranate Strawberry Jam,
Hazelnuts, Lime Basil Oil*

ENTREES

GF PAPRIKA GROUPER \$41

*Leeks n' Kale, Crispy Fingerling Potatoes, Manchego
Cheese, Preserved Tomato & Caper Crudo*

GF "1855" BEEF TENDERLOIN \$45

*Heart of Palm Puree, King Trumpet Mushroom, Asparagus,
Roasted Potato, Sauce Espagnole*

DESSERT

MOUSSE AU CHOCOLAT \$13

*Dark Chocolate Mousse, Caramel Crèmeux,
Pecan Profiterole, Chocolate 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

GF SEA SCALLOPS \$42

*Blue Corn Grits, Copper Carrots, Brussels Sprouts,
Vanilla Bean Vinaigrette*

CHICKEN FRIED DUCK BREAST \$43

*Hoppin' John, Turnips & Tops, Orange and Grapefruit Salad,
Buttered Biscuit Gravy*

DESSERT

STRAWBERRY SHORTCAKE SOUFFLÉ \$14

*Buttermilk Soufflé, Grand Marnier Ice Cream,
Fresh Strawberries*

TASTING MENU \$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 ASHLEY CARDONA