



TASTES OF NATIVE TRIBES

STARTERS

**GF PRESERVED RABBIT \$16**

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

**POACHED EGG \$17**

*Watercress, Cauliflower, Sour Sap 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 \$43**

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

DESSERT

**SPICED PEAR CAKE \$11**

*Salted Honey Buttercream, Pine Nut Butter,  
Wild Berry Compote*

FLAVORS BROUGHT FROM AFRICA

STARTERS

**GF BUTTERNUT SQUASH & PEANUT SOUP \$11**

*Grilled Scallion Lacquer, Dried Mango*

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

*Cabbage Leaves, Goat Cheese, Smoked Ham Hock Gravy*

ENTREES

**GF BERBERE SWEET POTATOES \$30**

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

**GF TANKORA SPICED GUINEA HEN \$35**

*Jollof Rice, Chard, Benne Eggplant Pudding,  
Tiger Nut Sauce*

DESSERT

**WEST AFRICAN MILK TART \$12**

*Ginger Sable, Coconut Cream Sauce,  
Pineapple Mango Sorbet, Banana Mousse*

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

**LEBERKÄSE \$15**

*Chow Chow, Mustard, Radish, Celery, Tomato Jam*

**GF FOIE GRAS\* \$26**

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

ENTREES

**GF LOUP DE MER \$41**

*Artichoke, Fingerling Potatoes, Grilled Oyster Mushrooms,  
Peas, Saffron Clam Fumet, Black Garlic Butter*

**GF W.K. PRICE FARMS STRIPLOIN \$42**

*Melting Potatoes, Spinach, Bell Peppers,  
Horseradish Espuma, Applewood Cheddar Mornay*

DESSERT

**GF BITTERSWEET CHOCOLATE CRÉMUUX \$13**

*Salted Bourbon Caramel, Seasonal Berries, Pistachios,  
Chocolate Fudge 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*

**PORK DUET \$40**

*Pork Tenderloin & Carolina Reaper Sausage, Rapini,  
Mac n' Cheese, Mustard Pan Sauce*

DESSERT

**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