



TASTES OF NATIVE TRIBES

STARTERS

PRESERVED RABBIT \$16

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

61°C EGG \$17

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

ENTREES

RAINBOW TROUT \$40

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

BROKEN ARROW VENISON \$45

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

DESSERT

SPICED PEAR CAKE \$12

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

FLAVORS BROUGHT FROM AFRICA

STARTERS

BUTTERNUT SQUASH & PEANUT SOUP \$11

Grilled Scallion Lacquer, Dried Mango

SHRIMP N' RICE GRITS \$18

Cabbage Leaves, Goat Cheese, Smoked Ham Hock Gravy

ENTREES

BERBERE SWEET POTATOES \$32

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

TANKORA SPICED GUINEA HEN \$38

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

DESSERT

WEST AFRICAN MILK TART \$13

*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

FOIE GRAS* \$28

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

ENTREES

PAPRIKA GROUPEL \$41

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

1855 BEEF TENDERLOIN \$44

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

DESSERT

BITTERSWEET CHOCOLATE CRÉMEUX \$14

*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

SEA SCALLOPS \$42

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

CHICKEN FRIED DUCK BREAST \$43

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

DESSERT

APPLE RUM SOUFFLÉ \$13

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