

WELCOME

Accompanying you tonight will be

MICHELLE WEAVER

Executive Chef

JULIE HENNIGAN

General Manager

ANDREW MARSHALL

Beverage Director

We invite you to settle in for a culinary journey, as our tenured team leads you through a series of daring dishes. Drawing inspiration from the bounty of the Lowcountry, local flavors are enhanced through a global lens, showcasing our Southern soul with contemporary flair.

Make yourself at home and be our guest.

APPETIZERS

Heirloom Tomato 18
Fourme d'Ambert, Benton's Bacon,
Lemon Vinaigrette, Croutons

Strawberry Gazpacho 14
Cucumber-Rhubarb Pico de Gallo, Basil gf, v

Roasted Peach and Burrata 18
Curried Almond, Aged Sherry Vinegar,
Basil gf

Ahi Tuna Crudo 25
Sesame-Chili Crisp, Mango Vinaigrette,
Sea Beans gf

Charleston Grill Crab Cake 25
Creek Shrimp, Tomato,
Lime-Dill Vinaigrette

Lacquered Pork Belly 21
Benne Seeds, Watermelon, Candied Ginger
Jalapeño gf

Smoked Chicken 20
Andouille Sausage Perloo,
Alabama White Sauce gf

Seared Foie Gras* 27
Strawberry Jam, Marcona Almond, Brioche,
Balsamic Vinegar

ENTRÉES

Lemon & Herb Risotto 32
Baby Onions, Asparagus,
Maitake Mushrooms gf, v

Sweet Potato Gnocchi 34
Brown Butter Parsnip Purée, Radicchio,
Roasted Cipollini Onion, Pecan

Scallops 45
Corn-Lime Broth, Summer Squash, Za'atar,
Chili Oil gf

Fish a la Plancha 37
Local Catch, Baby Leeks, Charred Ramps,
Benton's Ham, Parsley Nage

Prime Beef Tenderloin (8oz)* 60
Red Wine Gastrique, Bearnaise Aioli,
Foie Gras Baked Potato gf

Colorado Lamb Chops* 57
English Peas, Onion Pakora, Mint-Lamb Jus gf

ADDITIONS

Ditalini & Rapini 12
Forx Farms Butter, Pecorino, Black Pepper

Heirloom Tomato Provençal 12
Summer Squash, Bread Crumbs, Herbs

Local Butter Beans 12
Shrimp Butter, Rice Middlins gf

Many of our menu items may be prepared as Vegetarian, Vegan or Gluten | v – Vegan gf - Gluten Free

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, eggs, or unpasteurized milk may increase your risk of foodborne illness. Please consult with your server regarding any allergies or dietary restrictions before ordering.

WINE

CHAMPAGNE & SPARKLING WINES

	GLASS	BOTTLE
Villa Sandi Prosecco “il Fresco” Brut Veneto	13	58
Chapuy Blanc de Blancs “Réserve, Grand Cru” Brut Champagne	18	88
André Clouet Rosé “No. 3” Brut Champagne	25	125
Étienne Calsac “Clos des Maladries, Grand Cru” Brut Nature Avize, Champagne 2017	48	230

WHITE WINES

Listed from Driest to Richest

Scarpetta Pinot Grigio Friuli 2020	13	50
Whitehaven Sauvignon Blanc Marlborough 2021	13	50
Schödl Riesling “Rote Erde” Weinviertel 2020	13	50
Do Ferreira Albariño Salnés, Rias Baixas 2021	17	66
F.X. Pichler Grüner Veltliner Federspiel “Klostersatz” Wachau 2019	19	76
Vincent Carême Vouvray “Le Clos” Loire Valley 2019	19	76
Presqu’île Chardonnay Santa Barbara County 2020	14	54
Chanson Beaune-Bastion “1er Cru” Burgundy 2018	29	115
Groth Chardonnay “Hillview Vineyard” Napa Valley 2020	19	76
Mönchhof Riesling Kabinett “Ürzig Würzgarten” Mosel 2020	14	54

ROSÉ

Château Minuty Rosé “M de Minuty” Côtes de Provence 2020	14	56
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RED WINES

Listed from Lightest to Fullest

Descendientes de J. Palacios Mencía “Pétalos” Bierzo 2019	16	62
Maysara Pinot Noir “3 Degrees” McMinnville, Willamette Valley 2018	14	56
DeLoach Pinot Noir Russian River Valley 2018	18	70
Occhipinti Frappato “Il Frappato” Sicily 2019	22	88
Terrazas de los Andes Malbec “Reserva” Mendoza 2019	13	50
Julien Cecillon Crozes-Hermitage “Les Marguerites” Rhône Valley 2020	24	95
Trig Point Merlot “Diamond Dust Vineyard” Alexander Valley 2019	15	58
Château Lilian Ladouys Saint-Estèphe Bordeaux 2015	25	100
Requiem Cabernet Sauvignon Columbia Valley 2019	13	50
Peju Cabernet Sauvignon “Legacy Collections” Napa Valley 2019	28	110

“BUCKET LIST” SELECTIONS

Using Argon Gas Preservation

Max Ferd. Richter Riesling “Wehlener Sonnenuhr, Uralte Reben, Grosses Gewächs” Mosel 2019	27	104
Domaine du Pélican Savignin Ouillé “Grand Curoulet” Arbois, Jura 2018	35	140
Lucien Le Moine Chassagne-Montrachet “Les Embrazées, 1er Cru” Burgundy 2016	85	325
Domaine des Lambrays Clos des Lambrays “Grand Cru” Burgundy 2016	105	415
Failla Pinot Noir “Hirsch Vineyard” Sonoma Coast 2016	39	154
Chambeyron-Manin Côte-Rôtie “Côte Brune” Rhône Valley 2019	35	135
Ettore Germano Barolo “Lazzarito, Riserva” Piedmont 2015	46	182
Continuum “Sage Mountain Vineyard” Napa Valley 2014	88	350
Dal Forno Romano Amarone della Valpolicella “Monte Lodoletta” Veneto 2013	125	500

SPECIALTY COCKTAILS

ARGO NAVIS 16

Hendrick's Orbium Gin, Skinos Mastiha
Fever Tree Mediterranean Tonic
Fennel, Lemon

A Gin and Tonic from the Aegean Sea

QUASAR 16

El Dorado 15yr Demerara Rum
El Maestro Sierra PX Sherry, Lime, Bitters

Bright and Textured, a Daiquiri for Contemplation

SCORPIUS 16

Herradura Reposado Tequila, Yellow Chartreuse
Bràulio Amaro, Strawberry, Lemon

*A Garden Party with Aged Agave, Sweet Strawberry, &
Exotic Herbs*

THE COMPASS 16

Woodford Reserve, Cynar Amaro
Crème de Banana, Walnut Bitters
Madeira

*Walnut-Banana Bread for a Whiskey
Lover's Journey Across the Atlantic*

THE LITTLE DIPPER 15

Averna Amaro, Bràulio Amaro
Aperol, Lemon

*A Refreshing Take on the Bitter &
Herbal World of Amari*

ZERO PROOF

Elderflower Rosé Spritz 12

Leitz "Eins Zwei Zero" NA Riesling, Pomegranate
Nikolaihof Holunderblüten Syrup

Ben's Friends 6

Ginger Beer, Jalapeño, Lime

BEER & CIDER

BELL'S 7

Two Hearted Ale
(MI) | American IPA | 7.0%

COAST 7

HopArt IPA
(SC) | American IPA | 7.7%

DUVEL 8

(BEL) | Belgian Golden Ale | 8.5%

EDMUND'S OAST BREWING CO. 7

Something Cold
(SC) | Blonde Ale | 5.0% (16 oz)

FROTHY BEARD 7

Tides
(SC) | Irish Red Ale | 6.2%

HOLY CITY 7

Eliza's Plum Pudding Porter
(SC) | American Porter | 6.8%

LEFT HAND 7

Nitro Milk Stout
(CO) | American Stout | 6.0%

MUNKLE 7

Brugge City Brune
(SC) | Belgian Brown Ale | 6.2%

TILQUIN 19

Gueuze Tilquin à l'Ancienne
(BEL) | Sour Lambic Ale | 6.4%

WESTBROOK 7

White Thai
(SC) | Belgian Witbier | 5.0%

WÖLFFER 7

No. 139 Rosé Cider
(NY) | Dry Rosé Cider | 6.9%