

WELCOME

Accompanying you tonight will be

SUZY CASTELLOE

Chef de Cuisine

JULIE HENNIGAN

General Manager

JAY GRIFFIN

Sommelier

Renowned for its unparalleled dining experience and warm hospitality, our seasonal menu showcases imaginative dishes that honor the purveyors and makers of the South. An impressive collection of wines combines with nightly live music to deliver an ambiance that is perfectly suited for toasting special occasions. We are so happy you are here.

SMALL BITES

Truffle Caviar	50
Vodka-Lemon Gelee, Cream Cheese, Potato Crispies v	
Tuna Crudo*	25
Sesame-Chili Crisp, Mango Vinaigrette, Sea Beans gf	
Lobster Salad	40
Celery Root Remoulade, Trout Roe gf	
Imperial Osetra Caviar*	155
Crème Fraîche, Shallots, Toast, Pomme Chips	
Local Coast Oysters*	30
Merlot Mignonette, Shallots, Black Pepper gf	

TO BEGIN

Charred Brassicas	16
Parmesan Frico, Buttermilk Anchovy Dressing	
Salade Verte	15
Champagne Vinaigrette, Shallots, Soft Herbs v, gf	
Moroccan Spiced Carrot Soup	16
Pomegranate, Coconut Milk, Cilantro v, gf	
Feta & Cucumbers	16
Za'atar, Pickled Onion, Pepperoncini, Tomato gf	
Foie Gras*	30
Ginger Pear Conserva, Chai Spiced Port Reduction	
Jumbo Lump Crab Cake	25
Sea Beans, Tomato Vierge	
Pork Belly	16
Charred Cabbage, Apple Mostarda, NC BBQ Infusion	
Palmetto Pigeon Breast*	32
Carolina Gold Rice, Bacon, Turnip, Cognac Sauce	

FROM OUR WATERS

Snapper	40
Tomato Broth, Chorizo, White Beans gf	
Fish A La Plancha	35
Cauliflower, Brown Butter, Capers & Lemon	
Shrimp & Crab	44
Tom Yum Goon Broth, Pineapple, Tomatoes, Chilies gf	

FROM OUR FIELDS

Spiced Winter Root Vegetables	36
Schwarma Spice, Lemon Tahini, Zhoag, Chili Walnuts v, gf	
Venison Tenderloin*	40
Celery Root Purée, Madeira, Baby Carrots gf	
Braised Pork Shank Ragout	38
Ricotta Cavatelli, Toasted Garlic Gremolata	
1855 Ribeye*	85
Salsa Verde, Charred Cipolini Onions gf	
Chatel Farms Wagyu New York Strip*	90
Pomme Purée, Charred Vegetables, Red Wine Jus gf	

TO SHARE

Heron Farms Sea Beans	15
Bulls Bay Sea Salt, Olive Oil, Lemon v, gf	
Pomme Purée	15
Lowcountry Creamery Crème Fraîche gf	
Carolina Gold Rice	15
Boudin Noir, Bacon, Soft Herbs	

WINE

CHAMPAGNE & SPARKLING WINES

	GLASS	BOTTLE
Villa Sandi Prosecco "il Fresco" Brut Treviso	13	58
Chapuy Blanc de Blancs "Réserve, Grand Cru" Brut Champagne	18	88
André Clouet Rosé "No. 3" Brut Bouzy, Champagne	29	145
Krug "Grand Cuvée" Brut Champagne	65	320

WHITE WINES

Listed from Driest to Richest

Scarpetta Pinot Grigio Friuli 2021	13	50
Whitehaven Sauvignon Blanc Marlborough 2021	13	50
Do Ferreira Albariño Salnés, Rias Baixas 2021	17	66
Thibaud Boudignon Anjou Loire Valley 2020	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

Railsback Frères Rosé "Les Rascasses" Santa Ynez Valley 2021	15	58
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RED WINES

Listed from Lightest to Fullest

Bertrand Fleurie "Folie" Beaujolais 2021	18	71
Sass Pinot Noir Willamette Valley 2019	16	62
Luli Pinot Noir "Monte Linda Vineyard" Santa Lucia Highlands 2019	20	76
Le Ragnaie Sangiovese "Troncone" Tuscany 2019	16	62
Domaine des Roches Neuves Saumur-Champigny Loire Valley 2020	18	70
Terrazas de los Andes Malbec "Reserva" Mendoza 2020	13	50
Château de Lescours Saint-Émilion "Grand Cru" Bordeaux 2016	27	105
The Fableist Cabernet Sauvignon "373" Paso Robles 2021	14	54
Peju Cabernet Sauvignon "Legacy Collection" Napa Valley 2019	28	110

"BUCKET LIST" SELECTIONS

Using Argon Gas Preservation

Max Ferd. Richter Riesling "Wehlener Sonnenuhr, Uralte Reben, Grosses Gewächs" Mosel 2019	30	119
Domaine du Collier Saumur Blanc Loire Valley 2017	32	125
Raul Perez Godello "Ultreia La Claudina" Bierzo 2020	36	139
La Clarte de Haut-Brion Graves Blanc Bordeaux 2016	65	260
Vincent Girardin Puligny-Montrachet "Les Perrières, 1er Cru" Burgundy 2015	60	220
Domaine des Lambrays Clos des Lambrays "Grand Cru" Burgundy 2016	105	415
Radio-Coteau Pinot Noir "Alberigi" Russian River Valley 2013	42	165
Chambeyron-Manin Côte-Rôtie "Côte Brune" Rhône Valley 2019	35	135
Castello di Verduno Barolo "Massara" Piedmont 2016	50	195
Château Trotanoy Pomerol Bordeaux 2016	170	675
Corison Cabernet Sauvignon "Kronos Vineyard" St. Helena, Napa Valley 2015	75	300
Andrew Geoffroy Cabernet Sauvignon Diamond Mountain District, Napa Valley 2007	39	150

SPECIALTY COCKTAILS

THE UNDERGROUND 16

Botanist Gin, Amaro Montenegro, Beet,
Ginger Rosemary Syrup, Egg White

A Wintry Sour with a Festive Punch

FLOTSAM 17

El Dorado 15yr Demerara Rum
El Maestro Sierra PX Sherry,
Gosling's Black Seal Rum, Campari, Zucca

A seasonal Junglebird to Warm the Spirit

IN TEMPO 17

Casahuin Tequila, Aperol, Amaro Nonino,
Blood Orange

*A Lifted Twist on a Paper Plane that is Always
Right On Time*

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*

ALLEZ 17

Boulard Calvados, St. Elizabeth Allspice Dram,
Amaro Montenegro, Lemon

Go Around the World with this Calvados Sidecar

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 8

Two Hearted Ale

(MI) | American IPA | 7.0%

COAST 8

HopArt IPA

(SC) | American IPA | 7.7%

DUVEL 9

Duvel

(BEL) | Belgian Golden Ale | 8.5%

EDMUND'S OAST BREWING CO. 8

Something Cold

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

EVIL TWIN 13

Imperial Biscotti Break

(NY) | Imperial Stout | 11.5% (16 oz)

FROTHY BEARD 8

Tides

(SC) | Irish Red Ale | 6.2%

LEFT HAND 8

Nitro Milk Stout

(CO) | American Stout | 6.0%

MUNKLE 8

Brugge City Brune

(SC) | Belgian Brown Ale | 6.2%

TILQUIN 19

Gueuze Tilquin à l'Ancienne

(BEL) | Sour Lambic Ale | 6.4%

WESTBROOK 8

White Thai

(SC) | Belgian Witbier | 5.0%

WÖLFFER 8

No. 139 Rosé Cider

(NY) | Dry Rosé Cider | 6.9%