

# WELCOME

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*Accompanying you tonight will be*

**SUZY CASTELLOE**

Chef de Cuisine

**JULIE HENNIGAN**

General Manager

**JAY GRIFFIN**

Sommelier

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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 thrilled to welcome you.

## SMALL BITES

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<b>Truffle Caviar</b>	50
Vodka-Lemon Gelée, Cream Cheese, Potato Crispies v, gf	
<b>Yellowfin Tuna Niçoise*</b>	25
Tonnato, Wax Beans, Olive Vinagrette, Soft Egg gf	
<b>Lobster Salad</b>	40
Celery Root Remoulade, Trout Roe gf	
<b>Imperial Osetra Caviar*</b>	155
Crème Fraîche, Shallots, Toast, Pomme Chips	
<b>Local Poached Shrimp</b>	19
Watermelon, Grilled Peach Nuoc Cham gf	

## TO BEGIN

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<b>Salade Verte</b>	15
Champagne Vinaigrette, Shallots, Soft Herbs v, gf	
<b>Roasted Strawberry Gazpacho</b>	16
Coconut Gelée, Yuzu, Mint v, gf	
<b>Feta &amp; Cucumbers</b>	16
Za'atar, Pickled Onion, Pepperoncini, Tomato gf	
<b>Roasted Baby Beets</b>	17
Tahini Yogurt, Benne Seed Tabbouleh gf	
<b>Jumbo Lump Crab Cake</b>	25
Sauce Vierge, Capers	
<b>Braised Beef Cheeks</b>	20
Chili Buttered Corn, Cotija Cheese, Tomatillo Salsa, Avocado Crema gf	
<b>Smoked Duck Breast*</b>	21
Creole Velouté, Okra, Carolina Gold Rice Middlins	
<b>Foie Gras*</b>	30
Strawberry-Grand Marnier Jam, Almond Brioche Streusel	

## FROM OUR WATERS

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<b>Local Catch</b>	38
Roasted Tomato 'Nduja Butter, Wax Beans, Herb Coulis gf	
<b>Fish A La Plancha</b>	40
Crab, Summer Vegetable Fricassee gf	
<b>Seared Scallops</b>	48
Thai Green Curry, Radishes, Carrots, Snow Peas gf	

## FROM OUR FIELDS

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<b>Charred Corn Risotto</b>	36
Chanterelle Mushrooms, Onion Soubise v, gf	
<b>Colorado Lamb Loin*</b>	65
Muhammara, Cauliflower, Pomegranate- Pistachio Relish, Mint Lamb Jus gf	
<b>Ricotta Gnudi</b>	48
Chanterelles, Sherry-Brown Butter Emulsion	
<b>Porcelet Rib Chops*</b>	60
Pickled Peach, Fingerling Potato, Rosemary Mustard Jus gf	
<b>Chatel Farms Wagyu Tenderloin*</b>	98
Pomme Purée, Charred Vegetables, Red Wine Jus gf	

## TO SHARE

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<b>Local Wax Beans</b>	15
Herb Coulis gf	
<b>Pomme Purée</b>	15
Lowcountry Creamery Crème Fraîche gf	
<b>Elotes En Vaso</b>	15
Cotija Cheese, Tomatillo Salsa, Avocado Crema gf	

### 6-Course Chef's Tasting Menu 150

A curated experience of Chef's selections. *Requires full participation of the table and will accommodate for dietary restrictions.*

*Limited to parties of 6 or fewer.*

**Wine Pairing Options: 100 | 200 | 300**

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Many of our menu items may be prepared as Vegetarian, Vegan or Gluten Free | 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.  
20% Gratuity will be added to parties of 6 or more

# WINE

## CHAMPAGNE & SPARKLING WINES

	GLASS	BOTTLE
Villa Sandi Prosecco "il Fresco" Brut Treviso	13	52
Chapuy Blanc de Blancs "Réserve, Grand Cru" Brut Champagne	25	99
Louis Nicaise Rosé Hautvillers 1er Cru Brut Champagne	35	140
Krug "Grand Cuvée" Brut Champagne	80	320

## WHITE WINES

*Listed from Driest to Richest*

Scarpetta Pinot Grigio Friuli 2021	13	52
Whitehaven Sauvignon Blanc Marlborough 2022	13	52
Valmiñor Albariño Rias Baixas 2021	17	68
Vignobles Denis Anjou Loire Valley 2021	18	71
Presqu'île Chardonnay Santa Barbara County 2021	14	54
Xavier Monnot Monthelie "Les Duresses" Burgundy 2020	35	139
Freemark Abbey Chardonnay Napa Valley 2021	22	88
Mönchhof Riesling Kabinett "Ürzig Würzgarten" Mosel 2020	14	54

## ROSÉ

Château des Annibals Coteaux Varois en Provence 2021	15	60
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## RED WINES

*Listed from Lightest to Fullest*

Lucien Lardy Fleurie "Les Roches" Beaujolais 2021	15	59
Sass Pinot Noir Willamette Valley 2021	16	62
Luli Pinot Noir "Monte Linda Vineyard" Santa Lucia Highlands 2021	20	76
Guímaro Camiño Real Mencía Ribeira Sacra 2019	17	68
De Forville Nebbiolo d'Alba 'San Rocco' Piedmont 2020	17	68
Terrazas de los Andes Malbec "Reserva" Mendoza 2020	13	52
Château Tronquoy-Lalande Saint-Estéphe Bordeaux 2014	35	139
The Fableist Cabernet Sauvignon "373" Paso Robles 2021	15	59
Pride Mountain 17 Wines Enzo Blend Napa Valley 2019	29	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	44	176
La Clarte de Haut-Brion Graves Blanc Bordeaux 2016	65	260
Bitouzet-Prieur Mersault "Clos du Cromin" Burgundy 2019	52	210
Domaine des Lambrays Clos des Lambrays "Grand Cru" Burgundy 2016	105	415
Cobb Pinot Noir "Coastlands Vineyard" Sonoma Coast 2011	38	150
Chambeyron-Manin Côte-Rôtie "Côte Brune" Rhône Valley 2019	42	165
Cavallotto Barolo Riserva "Bricco Boschis, Vigna San Giuseppe" Piedmont 2015	62	245
Château La Conseillante Pomerol Bordeaux 2008	125	499
Continuum Proprietary Red "Sage Mountain Vineyard" Napa Valley 2014	100	400
Andrew Geoffrey Cabernet Sauvignon Diamond Mountain District, Napa Valley 2005	52	208

## SPECIALTY COCKTAILS

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### THE UNDERGROUND 16

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

*A Spring Sour that is as Beautiful as it is Delicious*

### ALLEZ 17

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

*Go Around the World with this Calvados Sidecar*

### 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*

## ZERO PROOF

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### Elderflower Rosé Spritz 12

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

### Ben's Friends 6

Ginger Beer, Jalapeño, Lime

## BEER & CIDER

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### 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%