

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 thrilled to welcome you.

SMALL BITES

Truffle Caviar Vodka-Lemon Gelée, Cream Cheese, Potato Crispies v, gf	50
Yellowfin Tuna Niçoise* Tonnato, Wax Beans, Olive Vinaigrette, Soft Egg gf	25
Smoked Fish Salad Cornmeal Blini, Shaved Vegetable, Roe	19
Imperial Osetra Caviar* Crème Fraîche, Shallots, Toast, Pomme Chips	155
Beef Tartare* Kimchi Aioli, Rice Chip, Coconut-Chili Crisp	26

TO BEGIN

Local Greens Cherry Balsamic Vinaigrette, Apple, Walnut v, gf	15
Sweet Potato Soup Toasted Rosemary Meringue, Spiced Pecan gf	16
Burrata and Country Ham Benton's Country Ham, Caramelized Pear, Marcona Almond gf	17
Roasted Baby Beets Tahini Yogurt, Benne Seed Tabbouleh gf	17
Jumbo Lump Crab Cake Sauce Vierge, Capers	25
Vietnamese Pork Glazed Pork Belly, "Bahn Mi" Salad gf	18
Oyster and Crab Pan Roast "Cioppino" Style, Old Bay Crouton	20
Seared Foie Gras* Port Poached Pear, Pickled Mustard Seeds, Foie Gras Mousse gf	30

FROM OUR WATERS

Local Catch Spicy Tomato 'Nduja Butter, Wax Beans, Herb Coulis gf	40
Fish A La Plancha Roasted Carrot and Parsnip, Charred Broccolini, Black Garlic Bagna Cauda gf	42
Seared Scallops Delicata Squash Saltimbocca, Brown Butter gf	48

FROM OUR FIELDS

Roasted Squash and Root Vegetable Curry Laksa Curry, Roasted Acorn Squash, Farro, Pepitas v	36
Colorado Lamb Loin* Muhammara, Cauliflower, Pomegranate- Pistachio Relish, Mint Lamb Jus gf	65
Ricotta Gnudi Chanterelles, Sherry-Brown Butter Emulsion	48
Porcelet Rib Rack* Miso-Maple Sweet Potato, Sherry-Apple Compote, Cider Bourbon Reduction gf	60
Prime Beef Tenderloin* Pomme Purée, Wild Mushrooms, Bourguignon gf	72
1855 Bone-In Cowboy Ribeye Chimichurri Butter, Charred Cipollini Onion gf	155

TO SHARE

Broccolini Black Garlic Bagna Cauda gf	15
Pomme Purée Lowcountry Creamery Crème Fraîche gf	15
Delicata Squash and Sweet Potato Miso Maple, Pepitas gf	15

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

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
Sorgente Prosecco Brut Friuli-Venezia Giulia	16	64
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
Domaine Sautereau Sancerre Loire Valley 2022	20	80
Valmiñor Albariño Rias Baixas 2021	17	68
Domaine de la Bergerie Anjou 'Sous la Tonnelle' Loire Valley 2022	19	76
Massican Annia Tocai Friulano/Ribolla Gialla/Chardonnay Napa Valley 2021	26	104
Presqu'île Chardonnay Santa Barbara County 2021	14	54
Vincent Latour Bourgogne Blanc Burgundy 2020	29	116
Freemark Abbey Chardonnay Napa Valley 2021	22	88
Mönchhof Riesling Kabinett 'Ürzig Würzgarten' Mosel 2020	14	54

ROSÉ

Figuière Première Côtes de Provence 2022	17	68
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RED WINES

Listed from Lightest to Fullest

Lucien Lardy Fleurie 'Les Roches' Beaujolais 2021	15	59
Brave Cellars Pinot Noir Willamette Valley 2021	18	72
Mira Pinot Noir 'Stanly Ranch' Napa Valley 2021	26	104
Benanti Etna Rosso Sicily 2020	20	80
De Forville Nebbiolo d'Alba 'San Rocco' Piedmont 2020	18	72
Herminia Rioja Crianza 2018	17	68
The Fableist Cabernet Sauvignon '373' Paso Robles 2021	16	65
Ramey Claret Cabernet Blend, North Coast 2018	29	116

"BUCKET LIST" SELECTIONS

Using Argon Gas Preservation

Karthäuserhof Riesling Eitelsbacher Karthäuserhofberg, 'Grosses Gewächs' Mosel 2018	51	204
Domaine du Collier Saumur Blanc Loire Valley 2017	32	125
Raul Perez Godello 'Ultreia La Claudina' Bierzo 2020	39	156
François Carillon Puligny-Montrachet Burgundy 2019	48	192
Paolo Bea Arboreus Umbria 2016	43	169
Domaine des Lambrays Clos des Lambrays 'Grand Cru' Burgundy 2015	125	500
Domaine Champet Côte-Rôtie 'La Vialliere' Rhone 2016	33	130
Castello di Neive Barbaresco 'Santo Stefano Riserva' Piedmont 2016	56	225
Les Forts de Latour Pauillac Bordeaux 2004	150	600
Newton Cabernet Sauvignon 'Puzzle' Spring Mountain District, Napa Valley 2015	55	220
Continuum Proprietary Red 'Sage Mountain Vineyard' Napa Valley 2014	100	400

SPECIALTY COCKTAILS

AQUA VIRGO 18

Botanist Gin, St. George Aqua Perfecta, Dry Vermouth
A Light and Savory Martini to Start the Evening

IPANEMA 16

Leblon Cachaça, Velvet Falernum, Lime
A Brazilian Twist on a Daiquiri

EVENING STAR 18

Fernet Branca, Strega, Yellow Chartreuse, Lemon
An Easy, Herbal Apertif

THE COMPASS 17

Woodford Reserve, Cynar Amaro
Crème de Banana, Walnut Bitters
Madeira
*Walnut-Banana Bread for a Whiskey
Lover's Journey Across the Atlantic*

FRENCH QUARTER 17

Old Overholt Rye, Cocchi Americano,
Pierre Ferrand Cognac, Nardini Amaro
A Globally Inspired Vieux Carre

THE ANJOU 18

Pear Williams, Cointreau, Maple, Lemon
The Flavors of Fall in a Martini Glass

ZERO PROOF

Elderflower Rosé Spritz 12

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

Ben's Friends 6

Ginger Beer, Jalapeño, Lime

Peardrop 10

Pear, Maple, Cinnamon, Lemon

BEER & CIDER

BELL'S 8

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

COAST 8

HopArt IPA
(SC) | American IPA | 7.7%

DUVEL 9

(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%