

# DINNER

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3PM - 10:30PM

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## *For the* TABLE

**POTATO CROQUETTES** 24

Tomme Cheese, Pomodoro Sauce, Country Ham

**TROUT RILETTE** 22

Celery Root, Crème Fraîche, Dill, Brioche Cracker

**BEEF TARTARE\*** 30

Prime Beef Tenderloin, Capote Caper, Dijon Mustard

Potato Bread, Confit Garlic Aioli, 24k Gold

**ANNA POTATOES** 24

Yukon Gold Potato, Duck Fat, Gruyère Espuma

Charred Onion

**BLUE CRAB BITES** 27

Challah Bread Toast, Blue Crab, Avocado Mousse

Lemon Gel, Smoked Trout Roe

**CRAFTED CHEESE** 25

Artisan Cheese Selection, Seasonal Fruit

Pepper Jam, Grilled Sourdough

**CURED MEAT BOARD** 27

Imported Charcuterie, Seasonal Fruit, Cornichons

Rosemary Crackers

**SHRIMP COCKTAIL** 26

South Carolina Shrimp, Cocktail Sauce

Jimmy Nardello Hot Sauce

**GRILLED CHICKEN WINGS** 22

Sweet Chili Brine, Toasted Cashews

Umami Aioli, Scallions

## Signature CAVIAR

<b>KALUGA CAVIAR</b>	120
Kettle Chips, Crème Fraîche, Egg Shallot, Chives	
<b>OSETRA CAVIAR</b>	180
Milk Bread Battonet, Crème Fraîche Egg, Shallot, Chives, Vichyssoise	

## Soups & Greens

<b>LOWCOUNTRY SHE CRAB SOUP</b>	20
Jumbo Lump Crab Meat, Lemon Oil Salmon Roe, Dry Sherry	
<b>GREEN SALAD</b>	20
Bloomsdale Spinach, Artichoke Hearts, Quinoa Grilled Broccolini, Edamame, Green Goddess Dressing	
<b>CAESAR SALAD</b>	20
Baby Romaine, White Anchovies, Chives Parmesan Pangrattato	
<b>ADD A PROTEIN OF YOUR CHOICE</b>	
6oz Seared King Salmon*	18
5oz Grilled Chicken Breast	14
5ct South Carolina Shrimp	18

## Tinned FISH

*Served with Black Sea Salt, Cultured Butter, Marinated Onions  
Fermented Jimmy Nardello Hot Sauce, Grilled Sourdough*

<b>GRILLED KING SALMON</b>	24
<b>SPANISH OCTOPUS</b>	32
<b>SMOKED SARDINES</b>	24
<b>MARINATED BLUE MUSSELS</b>	25
<b>SPICED CALAMARI</b>	25

## Land & Sea

<b>LOWCOUNTRY SHRIMP &amp; GRITS</b>	36
Phyllo Crisp, Split Creek Farm Goat Cheese Tasso Gravy, Green Tomato Marmalade	
<b>STEAK FRITES*</b>	55
12oz Prime Beef Ribeye, Truffle Sidewinder Fries Sauce Perigueux	
<b>TURKEY CLUB</b>	26
House-Brined Turkey Breast, Tomato, Lettuce, Bacon Gruyère Cheese, Dijonnaise, Sidewinder Fries	
<b>SIGNATURE BURGER*</b>	30
Garlic Aioli, Bibb Lettuce, Tomato, Bacon, Onion Jam Dill Pickle, Aged Cheddar, Sidewinder Fries	
<b>LOBSTER ROLL</b>	38
Maine Lobster, Buttered Brioche, Celery Remoulade Lemon, Kettle Chips	

## Housemade DESSERT

<b>FLAMING CRÈME BRÛLÉE</b>	14
Hidden Chocolate, Caramelized Sugar	
<b>VANILLA CHEESECAKE</b>	14
Berry Compote	
<b>MOCHA COOKIE MOUSSE</b>	14
Chocolate Mousse, Coffee Caramel Dulcey Whipped Ganache, Crème Anglaise	
<b>FRESH MADE ICE CREAM &amp; SORBET</b>	
6 / Scoop   15 / Trio Seasonal Flavors	

*\*Please note, contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 20% gratuity will be added to parties of six or more.*