

DINNER

3PM - 10:30PM

For the TABLE

POTATO CROQUETTES	24
Tomme Cheese, Pomodoro Sauce, Country Ham	
CHICKEN LIVER MOUSSE	27
Grilled Sourdough, Stone Fruit Gel, Chervil Bulls Bay Smoked Sea Salt	
BEEF TARTARE*	30
Prime Beef Tenderloin, Capote Caper, Dijon Mustard Potato Bread, Confit Garlic Aioli, 24k Gold	
POTATO MILLE-FEUILLE	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	
ARTISAN CHEESE & CHARCUTERIE	32
Seasonal Fruit, Home Made Jam, Pickles Grilled Sourdough	
SHRIMP COCKTAIL	26
Tiger Prawns, Cocktail Sauce, House Made Hot Sauce	
LOBSTER ROLLS	40
Butter Brioche, Pickled Celery Remoulade Jimmy Nardello Emulsion	
AHI TUNA CRUNCH	32
Hass Avocado, Short Grain Rice, Fresno Chili Aioli Togarashi	
GRILLED CHICKEN WINGS	24
Sweet Chili Brine, Toasted Cashews Umami Aioli, Scallions	

Signature CAVIAR

KALUGA GRAND CRU 120

Kettle Chips, Crème Fraîche, Egg
Shallot, Chives

BELGIUM OSETRA 180

Milk Bread, Crème Fraîche
Egg, Shallot, Chives, Vichyssoise

STOREY FARMS FRIED CHICKEN FILET 55

Bellwether Farms Crème Fraîche
Kaluga Grand Cru Caviar, 24k Gold

Light & Bright

LOWCOUNTRY SHE CRAB SOUP 20

Jumbo Lump Crab Meat, Lemon Oil
Salmon Roe, Dry Sherry

STONE FRUIT PANZANELLA 24

Buf Burrata, Fermented Rosebank Farms Tomato
Stone Fruit, Sourdough Crouton (v)

LOCAL BIBB SALAD 21

Herbes de Provence, Torpedo Shallot
Dijon Mustard Emulsion (v)

CAESAR SALAD 20

Baby Romaine, White Anchovies, Chives
Parmesan, Pangrattato

SALAD ADDITIONS

6oz Seared Salmon*	22
6oz Grilled Chicken Breast	14
8oz Grilled Beef Tenderloin	60
5 Tiger Prawns	26

**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.*

Tinned FISH

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

GRILLED KING SALMON	24
SPANISH OCTOPUS	32
SMOKED SARDINES	24
MARINATED BLUE MUSSELS	25
SPICED CALAMARI	25

Land & Sea

LOWCOUNTRY SHRIMP & GRITS	36
Charleston Stone Ground Grits, Tasso Gravy	
Carolina Prawns, Goat Feta, Crispy Phyllo	
Green Tomato Marmalade	
PAN SEARED LOCAL CATCH	39
Fregola Sarda, Saffron Vin Jaune	
Rosebank Farms Tomato, Purple Kale	
STEAK FRITES*	65
8oz Angus Beef Tenderloin, Café de Paris Butter	
Truffle Pomme Frites, Chives	
SHRIMP THERMIDOR LUMACHE PASTA	34
Tarragon, Garlic Crunch, Calabrian Chili, Collard Greens	
TURKEY CLUB	26
House-Brined Turkey Breast, Tomato, Lettuce, Bacon	
Gruyère Cheese, Dijonnaise, Sidewinder Fries	
SIGNATURE BURGER*	30
Garlic Aioli, Bibb Lettuce, Tomato, Bacon, Onion Jam	
Dill Pickle, Aged Cheddar, Sidewinder Fries	

SIDES

Caesar	10
Cheese Grits	10
Sidewinder Fries	10
Grilled Broccolini	12
Grilled Asparagus	12

House Made DESSERT

FLAMING CRÈME BRÛLÉE 15

Hidden Chocolate, Caramelized Sugar gf

CHOCOLATE CASSIS CAKE 14

Chocolate Cake, Vanilla Mascarpone Cream, Lace Tuile
Cassis Mousse, Cassis Anglaise, Espresso Streusel

TERRARIUM 14

Raspberry Namelaka, Matcha Sponge, Fresh Strawberries,
White Chocolate Pearls, Candied Almonds

Seasonal ICE CREAM & SORBET

SCOOP 6

TRIO 15