



## APPETIZERS

### **She-Crab Bisque**

Roasted Corn, Blue Crab  
Chives from Our Garden  
9

### **Blue Crab Cake**

Okra, Grilled Corn, Zucchini Pearls  
Roasted Tomato - Coconut Broth  
17

### **Fried Green Tomatoes**

Split Creek Farms Goat Cheese,  
Country Ham, Red Onion Marmalade,  
Rosemary Oil  
11

### **Grilled Yellowfin Tuna**

Roasted Summer Beets,  
Asparagus & Frisse,  
Preserved Citrus Aioli  
19

### **Farmhouse Cheese Plate**

A variety of Cheeses, Local Honey,  
Traditional Accompaniments, Grilled Bread  
15

### **Oysters on the Half Shell**

Fresh Horseradish, Vidalia Onion  
Mignonette, Vodka Cocktail Sauce  
6 for 15 / 12 for 30

## HOMEGROWN SALADS

### **Spinach Salad**

Gorgonzola Cheese, "Grit Croutons,"  
Figs, Bacon Dressing  
14

### **Chef's Seasonal Salad**

A Collection of Seasonal Produce  
From Our Local Farmers  
13

### **Summer Tomato Salad**

Goats Milk Feta, Grilled Peaches, Frisse,  
Peach Cider Vinaigrette  
15

### **Duck Confit and Arugula Salad**

Hand Made Farmers Cheese,  
Candied Walnuts, Aged Sherry Vinaigrette  
15

*\*Please alert our service team of any allergy you may have\**

**Ben Randow**  
Executive Sous Chef

**Ryley McGillis**  
Sous Chef

## SEASONAL TRADITIONS

**Charleston Shrimp & Grits**  
Sautéed McClellanville Shrimp,  
Anson Mills Cheddar Grits,  
Tasso Gravy  
24

**Mibek Farms "Prime" Meatloaf**  
Poached Lobster, Fried Asparagus,  
Roasted Garlic Mashed Potatoes,  
Lobster Hollandaise  
35

**Pan Roasted Salmon**  
Butter Poached Prawn, Vegetable &  
Corn Pudding, Smoked Tomato -  
Horseradish Butter  
33

**Filet Mignon**  
Potato, Root Vegetable & Country Ham Hash,  
Sherried Spinach, Wild Mushrooms,  
Sauce Bordelaise  
38

**Grilled Mahi Mahi**  
Scalloped New Potatoes with Lobster,  
Garden Carrots, Sugar Snap Peas,  
Lobster Jus  
34

**Smoked Duck Breast**  
Sweet Potato Mousseline,  
Frisse and Radish Salad,  
Maple Duck Jus  
32

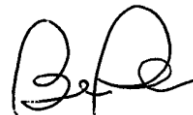
**Roasted Sea Bass & Seafood Purloo**  
Carolina Gold Rice, Mussels, Shrimp, and  
Scallops, Country Ham & Lobster Broth  
34

**Hand Rolled Tagliatelle Pasta**  
Zucchini & Squash, Cauliflower, Roasted  
Tomatoes, Slivered Garlic, Lemon Butter  
23

**"Chicken & Dumplings"**  
Seared Free Range Chicken Breast,  
Mushroom Stuffing, Goat Cheese Gnocchi,  
Roasted Chicken Jus  
27

### CHEF'S LOWCOUNTRY TASTING MENU

"I have selected some quintessential Lowcountry flavors that will give you a true  
Taste of the Lowcountry. Enjoy!"



□ FIRST COURSE □

**She-Crab Bisque**  
Roasted Corn, Blue Crab  
Chives from Our Garden

□ SECOND COURSE □

**Fried Green Tomatoes**  
Split Creek Farms Goat Cheese, Red Onion Marmalade, Country Ham,  
Rosemary Oil

□ THIRD COURSE □

**Surf & Turf**  
Mibek Farms Meatloaf, Roasted Garlic Mashed Potatoes, Fried Asparagus,  
Lobster Hollandaise  
&  
McClellanville Shrimp, Sweet Peppers, Onions, Tasso Gravy,  
Anson Mills Cheddar Grits

□ FOURTH COURSE □

**Vanilla Bean Bread Pudding**  
With chocolate molten center,  
Rum Flambéed Bananas, Vanilla Bean Ice Cream

Tasting Menu 55  
With Sommelier's Pairing 85