

*“Our local Farmers & Artisans
have been laboring very diligently to bring
forth their spring harvest.
I have assembled a spring menu for you that
showcases one of their creations in every
dish. Bon Appétit!”*



Beginnings To Share

Farmhouse Cheese Plate

A variety of Cheeses,
Farmer Biggerstaff's Honey,
And Assorted Crackers

13

Oysters on the Half Shell

Fresh Grated Horseradish,
Vidalia Onion Mignonette,
Vodka Cocktail Sauce

Market Price

Butcher Block

A Selection of Farmhouse
Cheeses Paired with an
Assortment of house-made
Charcuterie

19

Chef's Lowcountry Tasting Menu

1st Course

Roasted Corn & "She-Crab" Bisque

Sweet Crab Dumpling,
Chives From Our Garden

2nd Course

Fried Green Tomatoes

Split Creek Farms Goat Cheese, Jalapeno Cured Bacon,
Plum Tomato Jam

3rd Course

Petite Filet Mignon

Truffled Potato Hash brown, Sidi's Broccoli Rabe,
Caw Caw Creek Country Ham Demi Glace

&

McClellanville Shrimp

Sweet Peppers, Onions, Tasso Gravy,
Organic Anson Mills Grits

4th Course

Vanilla Bean Bread Pudding

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

Tasting Menu \$64
With Sommelier's Pairing \$95

Homegrown Salads & Appetizers

Roasted Corn & "She-Crab" Bisque

Sweet Crab Dumpling,
Chives From Our Garden
9

Seared Crab Cake
Black-eye Pea Salad,
Farmer Biggerstaff's
Honey-Jalapeno Vinaigrette
17

Fried Green Tomatoes

Split Creek Farms Goat Cheese,
Jalapeno Cured Bacon,
Plum Tomato Jam
10

Chef's Seasonal Salad
A Collection Of Seasonal Produce
From Our Local Farmers
13

Spinach Salad

Shaved Red Onion, Fresh Figs,
Gorgonzola Cheese,
Smoked Bacon Dressing,
Organic Anson Mills Grit Croutons
14

Roasted Beet & Arugula
Split Creek Farms Goat Cheese
Encrusted with Cashews
and Peppercorns,
Baby Arugula, Champagne Vinaigrette
11

Bruleed Pear Salad

Bibb Lettuce Wedge, Red Onion,
Clemson Blue Cheese Truffle,
Citrus Vinaigrette
13

Seasonal Traditions

Filet Mignon

Truffled Potato Hash brown,
Sidi's Broccoli Rabe,
Caw Caw Creek Country Ham Demi Glace
36

Benne Seed Dusted Tuna

Edamame Succotash,
Grilled Baby Bok Choy,
Honey-Tabasco Vinaigrette
32

Shrimp & Grits

Sautéed McClellanville Shrimp,
Tasso Gravy, Sweet Peppers,
Organic Anson Mills
Cheddar Grits
23

Stuffed Free-Range Chicken

Tomato Jam,
Prosciutto Di Parma,
Baby Spinach Orzo,
Sauce Béarnaise
25

Pan Seared Local Grouper

Yellow Squash Cake,
Benne Green Bean Salad,
Smoked Tomato Cream
32

Organic Horseradish Salmon

Warm New Potato & Beet Salad,
Spring Pea Coulis,
Beet Gastrique
28

Veal Strip Loin

Maple Whipped Sweet Potatoes,
Crispy Sweetbreads,
Fallow Farms Asparagus,
Dijon Mustard Sauce
39

Chef's Vegetable Tasting

A Trio of Preserved Lemon
& Local Beet Ravioli,
Seasonal Couscous,
and Sautéed Vegetables
22

Grilled Local Mahi-Mahi

Fava Bean & Sweet Potato hash,
Apple Wood Smoked Bacon,
Creamed Corn
30

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

Chef de Cuisine
Nathan Thurston