



Soups and Salads

She Crab Bisque

Blue Crab Dumpling, Sherry 9

Roasted Beet Salad

Local Feta, Bacon, Curried Walnuts, Preserved Fruit, Vanilla 13

Duck & Arugula Salad

Duck Confit, Burden Creek Chevre, Red Grapes, Sherry Vinaigrette 14

Sweet Bay Farms Mixed Greens

Marinated Cucumber, Fruits of the Season, Parmesan, Aged Balsamic & Olive Oil 12

Appetizers

Fried Green Tomatoes

Pimento Cheese, Chorizo, Chives 9

Farmhouse Cheese Plate

Cow's Milk, Goat's Milk, & Sheep's Milk 18

Oysters on the Half Shell

2.50 per oyster

Barbequed Pork Belly

Chili-Vinegar BBQ, Cheddar & Bacon Corn Bread, Crispy Collard Greens 15

Pan Seared Diver Scallop

Jasmine Saucisson, Pickled Leeks, Sauce Gribiche 16

Buttermilk Fried Chicken Livers

Crostini, House Made Mustard, Aged Sherry Vinegar, Cognac Crème Fraiche 12

Ryley McGillis
Chef de Cuisine

Franke Jones
Sous Chef

Tour of the Lowcountry

First

She Crab Bisque & Fried Green Tomato

Albariño – 2009 Bonny Doon Vineyard, Ca' del Solo Estate, Monterey, CA

Second

Petite Filet Mignon & Jasmine Shrimp and Grits

Garnaxta/Samsó/Syrah – 2010 Altavins Domus Pensi, Terra Alta, Spain

Dessert

Pumpkin Bread Pudding

*Late Harvest Muscat de Frontignan – N/V Merryvale "Antigua,"
Napa Valley, CA*

3 courses \$60

3 courses and wine pairings \$85

From the Farm and Garden

Roasted Chicken

Fingerling Potatoes, Braised Collard Greens, Brown Butter, Juniper & Thyme Jus 28

Crispy Duck Breast

Sweet Potato and Duck Hash, Parsnip, Foie Gras Demi-Glace 34

Winter Squash Risotto

Butternut, Pumpkin, Roasted Vegetable Gratin 26

Pan Fried Palmetto Quail

Yellow Grits, Sauté of Mushrooms and Onions, Red Eye Gravy 33

Braised Painted Hills Short Rib

Creamy Potato Gratin, Baby Carrots, Leeks, & Cipollini Onions 36

Filet Mignon

Horseradish Mashed Potato, Caramelized Mushrooms, Montpelier Butter 40

From the Atlantic

Shrimp and Grits

Wild Shrimp, Organic Grits, Bell Peppers, Sausage Gravy 26

Crispy Charleston Snapper

Forbidden Rice, Baby Carrots, Ginger ~ Carrot Puree 29

Whole Carolina Flounder

Seasonal Mushroom Purloo, Green Beans, Lemon Beurre Blanc 29

Local Catch

Steel Cut Oats, Root Vegetables, Country Ham Lardoons, Apple Cider 28

Pan Seared Salmon

Lobster Mashed Potato, Sautéed Mushrooms, Horseradish & Dill Hollandaise 29

