

STARTERS

SINGLE LADY - LADY'S ISLAND, SOUTH CAROLINA* - HALF DZ 13 | DZ 26
on the half shell, green tomato-wasabi cocktail, horseradish-lemon mignonette

SASHIMI TUNA & OYSTERS* - 16
ginger-garlic glaze, pineapple wasabi

CUCUMBER TUNA ROLL* - 12
toasted benne seeds, hoisin aioli, Korean pepper, sesame oil

SOUTHERN ROCKEFELLER - 15
grilled oysters, collard greens, béarnaise

CHARCUTERIE - 11
housemade mustard, pickled vegetables

THE MOTHERBOARD - 30
assortment of house cured meats & charcuterie

CHEESE PLATE - 15
assorted cheeses, Kennerty Farms honeycomb, pepper jelly, water crackers

SWEET & SOUR MEATBALLS - 12
ricotta gnocchi, tomato-orange marmalade

FRIED GREEN TOMATOES - 13
crab rémoulade, corn & Fresno chile relish, smoked egg vinaigrette

SOUP & SALADS

LOBSTER BISQUE - 10
butter poached shrimp, chives

TRADITIONAL CAESAR - 10 PER PERSON
prepared tableside for two or more

ALMOND-FRIED BRIE - 10
cranberry-walnut chutney, baby greens, champagne vinaigrette

Please alert your server of any food related allergies.
Ask your server about Executive Chef Craig Deihl's cookbook.

MAIN COURSE

RICOTTA GNOCCHI - 24

asparagus, Vidalia onions, peas, herbs, provolone

CRAB CRUSTED FLOUNDER - 32

bacon braised local beans, red peppers, sweet corn purée

GRILLED OCTOPUS - 28

squid ink, Carolina Gold rice, peas, radishes, lemon vinaigrette

SCOTTISH SALMON* - 30

green tomato mole, sweet corn salad

CRISP WASABITUNA* - 32

carrots, turnips, radishes, edamame, shiitake mushrooms, ginger-garlic glaze

PROSCIUTTO WRAPPED CHICKEN - 30

Carolina Gold rice, mushrooms, peas, basil, Herbsaint, carrot purée

TRIO OF HOUSE SMOKED MEATS - 28

smoked ham, pimiento cheese, braised greens;
sausage, pork belly, pickles, BBQ peanuts, pickled mustard seeds

CHÂTEAUBRIAND FOR TWO* - 78

Certified Angus Beef®

potato rösti, chive cream, carrots & broccoli, roasted tomatoes, Madeira, béarnaise

FILET OF BEEF* - 38

horseradish, spring onions, asparagus, potatoes, Madeira, Boursin cheese

STEAK DIANE* - 38

filet of beef, wild mushrooms, Amish Swiss potato fondue, truffle peppercorn cream

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Hospitality Management Group, Inc.

DESSERTS

CHOCOLATE STOUT AFFOGATO chocolate stout ice cream, toasted espresso marshmallow	9
MEYER LEMON PUDDING CAKE strawberry consommé, juniper roasted rhubarb, vanilla mascarpone crème	9
TAHITIAN VANILLA BEAN CRÈME BRÛLÉE traditional vanilla bean custard, caramelized sugar	9
PEACH-BLUEBERRY GALETTE thyme-cornmeal crust, buttermilk ice cream, oatmeal lace cookie	9
GRAND MARNIER SOUFFLÉ Grand Marnier crème anglaise	10
MOLTEN CHOCOLATE CAKE chocolate sauce, vanilla bean ice cream, cocoa nib tuile	9
CHEESE PLATE assorted cheeses, Kennerty Farms honeycomb, pepper jelly	15
Pastry Chef - Andrea Upchurch	

COFFEES

JAMAICAN COFFEE Christian Brothers brandy, Tia Maria, Myers's rum, whipped cream	9
KEOKE COFFEE Christian Brothers brandy, Kahlua, dark crème de cacao, whipped cream	9
KENTUCKY COFFEE Bulleit, Frangelico, Licor 43, brown sugar, whipped cream	9
CYPRESS COFFEE Baileys Espresso Crème, B&B, whipped cream	9