



- Saturday Evening -



Soups

- House Sausage and Peppers Cup 300
- Cuban Stew Bowl 500

Salads

- Local Watermelon with Freshly Grown Farms Greens, Pacinotto Sweet Onions, Goat Cheese, in a Pickled Watermelon Rind Vinaigrette - 750
- Remaining Lettuce, Italian White Anchovies, Shaved Parmesan Reggiano, in Lime-Caesar Dressing - 750
- Low Country Shrimp Tossed in Organic Lettuce, Local Peaches, Mint, in a Local Honey and Peach Dressing - 1300

Appetizers

- Deconstructed and Reconstructed Duck Ballotine with Local Mizuna Greens, and Castelvetro Olive - 900
- Crispy Veal Sweetbreads with House-Made Bacon, Okra - Crowdarpeas, Pole Bean Stew - 700
- P.E.I. Mussels and Local Clams, Steamed in White Wine, House-Smoked Bratwurst, Peppers, Onions - 900
- Charcuterie Plate: House Bacon, Sausage, Duck Liver Mousse, Cracklings, Rillettes - 1200
- Artisanal Cheese Plate: Vermont Goat, Oregon Blue, Comté - 1200
- House-Made Pickle Plate - 500

Entrées

- Blackened, Local Blacktip Shark, Drizzled with Organic EVOO and Fresh Lemon - 2200
- Pan-Roasted Beef Tenderloin finished with a Classic Red Wine Demi Glace - 2700
- Confit of Ashly Farms Duckling Sourced with a Johnston Peach and Cow Cow Creek Bacon Jus - 2300
- Sugar Bined Pork Porterhouse finished with a Green Peppercorn Gravy - 2100
- Classic Risotto made with Aguello and finished with Summer Green Onions and Roasted Garlic - 1800
- Sauté'd Beaufort White Shrimp Tossed in a Lobster and Sherry Cream - 2200
- Hand Carved, Roasted Rack of New Zealand Lamb, finished with a Blueberry Ivory Sauce - 2800