



Thursday Evening SOUPS & SALADS



Kale & Root Vegetable 7

- Blackberry & Arugula - shaved radishes, toasted pecans, fennel, crispy parsnips, blue cheese, citrus-vanilla vinaigrette. 12
- Roasted Red Beets & Crispy Brussels Sprout Leaves - S.C. satsuma, Bradford collards, hazelnuts, T.R.F. feta, vincotto. 12
- Crispy Select Oyster Salad - local romaine, grape tomatoes, cucumber, shaved red onion, fried bread, buttermilk-herb dressing. 16

FIRST COURSES

- Artisan Cheese Board of Lindale Gouda, Asher Blue, Trail Ridge Farms Goat, House Tomato Jam, Grilled Crostini. 14
- Steamed P.E.I. Mussels - white wine, pepper flakes, fresh lemon, Happy Cow butter, crostini. 12
- Manchester Farm's "Hot" Fried Quail - pickled vegetables, local honey, toasted loaf bread. 14
- Seared Diver Scallops* - parsnip puree, sweet peas, blistered tomatoes, radicchio, smoked olive oil. 16

ENTRÉES

- N.C. Pan Seared Cobia* - rutabaga puree, Wadmalaw Is. butterbeans, oyster mushrooms, piquillo peppers, crab-parsley salad 33
- Carolina Heritage Farm's Bone-In Pork Chop* - butternut squash "steak", cider braised collard greens, sunchoke relish. 28
- Pan Seared Flat Iron Steak* - sunchoke, Brussels sprouts, cipollinis, blistered tomatoes, sweet onion marmalade 31
- Ashley Farm's Duo of Crispy Duck Breast & Confit Thigh* - cauliflower, Geechie Boy piccolo farro broccolini, blackberry mustard. 28
- S.C. Wild Caught Shrimp - Congaree Milling Co. blue polenta, roasted tomatoes, fava beans, Benton's country ham, shellfish jus. 27
- C.A.B. Coulotte Steak* - Yukon Gold whipped potatoes, broccolini, classic demi glace. 29
- Grow Food's Purple Sweet Potato - sunchoke, Brussels sprouts, cipollinis, blistered tomatoes, feta, house tomato jam 21

*Contains ingredients that are raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.