

ARTISANAL

First Course

Springhouse Farms Lettuce & Heirloom Tomatoes 18

roasted corn, pickled onions, toasted breadcrumbs, buttermilk dressing

Charred Spanish Octopus 18

creamed Yukon, smoked eggplant, saffron & chorizo

Burrata & Strawberries 18

roasted squash, romaine, toasted cashews, white balsamic

Baby Beets, Kale & Cucumbers 16

aged Stilton blue cheese, SC peaches
candied pecans & sherry vinaigrette

Shellfish Tower for 2* 70

1 ½ full lobster tail, 12 Malpeque oysters, harissa shrimp cocktail,
mignonette sauce

Second Course

18-Hour Pork Ribs 22

lemongrass hoisin, pickled jalapeño, cilantro, fried shallots

P.E.I. Mussels 18

poblano-tomatillo sauce, marcona lime gremolata, naan bread

Ricotta Gnudi, Roasted Tomatoes & Black Truffle 18

zucchini, oyster mushrooms, harissa tomato sauce, parmesan

Yellowfin Tuna Tartare* 18

avocado, cucumber yuzu gelée, fresh wasabi, wonton chips

*These items may be undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Main

Red Snapper* 38

beluga lentils, pork belly, haricot vert

Grilled Swordfish “Au Poivre” 35

marbled potatoes, baby broccoli, roasted roots

48-Hour Short Rib “Pastrami” 35

potato mousseline, giardiniera, smoked béarnaise

Atlantic Salmon* 34

shishito fennel slaw, summer vegetables, quinoa

Berkshire Pork Chop* 38

hasselback potato, cream corn, bordelaise, brussels

Seared Duck Breast 35

sweet potato, Nueske’s bacon, swiss chard

Halibut* 38

cauliflower cream, baby bok choy, trumpet mushrooms

Side

Pimento Cheese Scones 12

Pepper Jelly / Sorghum Butter

Baked To Order / 8 Minutes

We respectfully decline substitutions.