

# ARTISANAL

## Starters

Pimento Cheese Scones  
sorghum butter, pepper jelly 10

Tuna Tartare  
shoyu, yuzu cucumber nage, nori crackers 18

Charred Spanish Octopus  
romesco, sunchokes, cauliflower, cipollinis, crispy prosciutto 17

Heirloom Tomato & South Carolina Peach  
burrata, avocado & arugula, honey-basil-mint champagne vinaigrette 18

Springhouse Farm Little Gem  
parmesan, candied pecans, apple, shaved fennel, red wine vinaigrette 14

Roasted Beets  
smoked ricotta, charred cucumber, boiled peanut, pickled mustard vinaigrette 14

Roasted Cauliflower & Crab Soup 16

## Entrees

48-Hour Short Rib “Pastrami”  
potato mousseline, giardiniera, savoy cabbage, smoked bearnaise 37

Faroe Island Salmon  
smoked honey glaze, summer vegetables, miso broth 32

Halibut  
grilled bok choy, eggplant caponata, tomato fondue 36

Lobster & Shrimp Fettuccine Pasta  
spinach, squash, roasted cherry tomato, olive oil 38

Heirloom Breed Pork Chop  
brussels sprouts, mushroom bread pudding, apricot 35

Duck Breast  
swiss chard, pee wee potatoes, carrot puree, smoked juniper blackberry sauce 38

Scallops  
beluga lentils, mushroom “velouté”, charred cauliflower, ginger-turmeric 34