

ARTISANAL

Starters

Pimento Cheese Scones
sorghum butter, pepper jelly 10

Tuna Tartare*
shoyu, yuzu cucumber nage, nori crackers 18

Charred Spanish Octopus
romesco, cauliflower, cipollinis, sunchokes 17

Grilled Prawns
kimchi porridge, mushroom ragout 22

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

Little Gem Lettuce & Butternut Squash
shakerag blue cheese, candied pecans, apple, shaved fennel, red wine vinaigrette 14

Warm Brussels Sprout Salad
manchego cheese, cashews, cranberries, golden raisins & plum jam
mustard seed vinaigrette 15

Sweet Corn Chowder
Goodnight Brothers bacon
fried shiso 13

Entrees

8 oz Ribeye Cap*
potato mousseline, oyster mushrooms, asparagus & grilled broccolini
cremini-brie fondue 60

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

NC Flounder
grilled bok choy, eggplant caponata, tomato jam 34

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

Heirloom Breed Pork Chop*
maple sweet potato mash, corn succotash, green peppercorn cream 35

Duck Breast*
swiss chard, pee wee potatoes, butternut squash purée, honey mostarda 37

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

*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.