

SMALL BITES

Truffle Caviar Vodka-Lemon Gelée, Cream Cheese, Potato Crispies v, gf	50
Yellowfin Tuna Niçoise* Tonnato, Wax Beans, Olive Vinagrette, Soft Egg gf	25
Lobster Salad Celery Root Remoulade, Trout Roe gf	40
Imperial Osetra Caviar* Crème Fraîche, Shallots, Toast, Pomme Chips	155
Local Poached Shrimp Watermelon, Grilled Peach Nuoc Cham gf	19

TO BEGIN

Salade Verte Champagne Vinaigrette, Shallots, Soft Herbs v, gf	15
Roasted Strawberry Gazpacho Coconut Gelée, Yuzu, Mint v, gf	16
Feta & Cucumbers Za'atar, Pickled Onion, Pepperoncini, Tomato gf	16
Roasted Baby Beets Tahini Yogurt, Benne Seed Tabbouleh gf	17
Jumbo Lump Crab Cake Sauce Vierge, Capers	25
Braised Beef Cheeks Chili Buttered Corn, Cotija Cheese, Tomatillo Salsa, Avocado Crema gf	20
Smoked Duck Breast* Creole Velouté, Okra, Carolina Gold Rice Middlins	21
Foie Gras* Strawberry-Grand Marnier Jam, Almond Brioche Streusel	30

FROM OUR WATERS

Local Catch Roasted Tomato 'Nduja Butter, Wax Beans, Herb Coulis gf	38
Fish A La Plancha Crab, Summer Vegetable Fricassee gf	40
Seared Scallops Thai Green Curry, Radishes, Carrots, Snow Peas gf	48

FROM OUR FIELDS

Charred Corn Risotto Chanterelle Mushrooms, Onion Soubise v, gf	36
Colorado Lamb Loin* Muhammara, Cauliflower, Pomegranate- Pistachio Relish, Mint Lamb Jus gf	65
Ricotta Gnudi Chanterelles, Sherry-Brown Butter Emulsion	48
Porcelet Rib Chops* Pickled Peach, Fingerling Potato, Rosemary Mustard Jus gf	60
Chatel Farms Wagyu Tenderloin* Pomme Purée, Charred Vegetables, Red Wine Jus gf	98

TO SHARE

Local Wax Beans Herb Coulis gf	15
Pomme Purée Lowcountry Creamery Crème Fraîche gf	15
Elotes En Vaso Cotija Cheese, Tomatillo Salsa, Avocado Crema gf	15

6-Course Chef's Tasting Menu 150

A curated experience of Chef's selections. *Requires full participation of the table and will accommodate for dietary restrictions.*

Limited to parties of 6 or fewer.

Wine Pairing Options: 100 | 200 | 300

Many of our menu items may be prepared as Vegetarian, Vegan or Gluten Free | v - Vegan gf - Gluten Free
*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, eggs, or unpasteurized milk may increase your risk of foodborne illness. Please consult with your server regarding any allergies or dietary restrictions before ordering.
20% Gratuity will be added to parties of 6 or more

WINE

CHAMPAGNE & SPARKLING WINES

	GLASS	BOTTLE
Villa Sandi Prosecco "il Fresco" Brut Treviso	13	52
Chapuy Blanc de Blancs "Réserve, Grand Cru" Brut Champagne	25	99
Louis Nicaise Rosé Hautvillers 1er Cru Brut Champagne	35	140
Krug "Grand Cuvée" Brut Champagne	80	320

WHITE WINES

Listed from Driest to Richest

Scarpetta Pinot Grigio Friuli 2021	13	52
Whitehaven Sauvignon Blanc Marlborough 2022	13	52
Valmiñor Albariño Rias Baixas 2021	17	68
Vignobles Denis Anjou Loire Valley 2021	18	71
Presqu'île Chardonnay Santa Barbara County 2021	14	54
Xavier Monnot Monthelie "Les Duresses" Burgundy 2020	35	139
Freemark Abbey Chardonnay Napa Valley 2021	22	88
Mönchhof Riesling Kabinett "Ürzig Würzgarten" Mosel 2020	14	54

ROSÉ

Château des Annibals Coteaux Varois en Provence 2021	15	60
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RED WINES

Listed from Lightest to Fullest

Lucien Lardy Fleurie "Les Roches" Beaujolais 2021	15	59
Sass Pinot Noir Willamette Valley 2021	16	62
Luli Pinot Noir "Monte Linda Vineyard" Santa Lucia Highlands 2021	20	76
Guímaro Camiño Real Mencía Ribeira Sacra 2019	17	68
De Forville Nebbiolo d'Alba 'San Rocco' Piedmont 2020	17	68
Terrazas de los Andes Malbec "Reserva" Mendoza 2020	13	52
Château Tronquoy-Lalande Saint-Estéphe Bordeaux 2014	35	139
The Fableist Cabernet Sauvignon "373" Paso Robles 2021	15	59
Pride Mountain 17 Wines Enzo Blend Napa Valley 2019	29	110

"BUCKET LIST" SELECTIONS

Using Argon Gas Preservation

Max Ferd. Richter Riesling "Wehlener Sonnenuhr, Uralte Reben, Grosses Gewächs" Mosel 2019	30	119
Domaine du Collier Saumur Blanc Loire Valley 2017	32	125
Raul Perez Godello "Ultreia La Claudina" Bierzo 2020	44	176
La Clarte de Haut-Brion Graves Blanc Bordeaux 2016	65	260
Bitouzet-Prieur Mersault "Clos du Cromin" Burgundy 2019	52	210
Domaine des Lambrays Clos des Lambrays "Grand Cru" Burgundy 2016	105	415
Cobb Pinot Noir "Coastlands Vineyard" Sonoma Coast 2011	38	150
Chambeyron-Manin Côte-Rôtie "Côte Brune" Rhône Valley 2019	42	165
Cavallotto Barolo Riserva "Bricco Boschis, Vigna San Giuseppe" Piedmont 2015	62	245
Château La Conseillante Pomerol Bordeaux 2008	125	499
Continuum Proprietary Red "Sage Mountain Vineyard" Napa Valley 2014	100	400
Andrew Geoffrey Cabernet Sauvignon Diamond Mountain District, Napa Valley 2005	52	208

SPECIALTY COCKTAILS

THE UNDERGROUND 16

Botanist Gin, Amaro Montenegro, Beet,
Ginger Rosemary Syrup, Egg White

A Spring Sour that is as Beautiful as it is Delicious

ALLEZ 17

Boulard Calvados, St. Elizabeth Allspice Dram,
Amaro Montenegro, Lemon

Go Around the World with this Calvados Sidecar

FLOTSAM 17

El Dorado 15yr Demerara Rum
El Maestro Sierra PX Sherry,
Gosling's Black Seal Rum, Campari, Zucca

A seasonal Junglebird to Warm the Spirit

IN TEMPO 17

Casahuin Tequila, Aperol, Amaro Nonino,
Blood Orange

*A Lifted Twist on a Paper Plane that is Always
Right On Time*

THE COMPASS 16

Woodford Reserve, Cynar Amaro
Crème de Banana, Walnut Bitters
Madeira

*Walnut-Banana Bread for a Whiskey
Lover's Journey Across the Atlantic*

ZERO PROOF

Elderflower Rosé Spritz 12

Leitz "Eins Zwei Zero" NA Riesling, Pomegranate
Nikolaihof Holunderblüten Syrup

Ben's Friends 6

Ginger Beer, Jalapeño, Lime

BEER & CIDER

BELL'S 8

Two Hearted Ale

(MI) | American IPA | 7.0%

COAST 8

HopArt IPA

(SC) | American IPA | 7.7%

DUVEL 9

Duvel

(BEL) | Belgian Golden Ale | 8.5%

EDMUND'S OAST BREWING CO. 8

Something Cold

(SC) | Blonde Ale | 5.0% (16 oz)

EVIL TWIN 13

Imperial Biscotti Break

(NY) | Imperial Stout | 11.5% (16 oz)

FROTHY BEARD 8

Tides

(SC) | Irish Red Ale | 6.2%

LEFT HAND 8

Nitro Milk Stout

(CO) | American Stout | 6.0%

MUNKLE 8

Brugge City Brune

(SC) | Belgian Brown Ale | 6.2%

TILQUIN 19

Gueuze Tilquin à l'Ancienne

(BEL) | Sour Lambic Ale | 6.4%

WESTBROOK 8

White Thai

(SC) | Belgian Witbier | 5.0%

WÖLFFER 8

No. 139 Rosé Cider

(NY) | Dry Rosé Cider | 6.9%