

WELCOME

Accompanying you tonight will be

MICHELLE WEAVER

Executive Chef

JULIE HENNIGAN

General Manager

ANDREW MARSHALL

Beverage Director

We invite you to settle in for a culinary journey, as our tenured team leads you through a series of daring dishes. Drawing inspiration from the bounty of the Lowcountry, local flavors are enhanced through a global lens, showcasing our Southern soul with contemporary flair.

Make yourself at home and be our guest.

APPETIZERS

Little Gem Lettuce 14
Green Goddess Dressing, Garden Vegetables,
Hen Egg gf

Moroccan Carrot Soup 14
Chermoula, Pomegranate,
Coconut Milk gf, v

Roasted Cauliflower & Broccolini 15
Buttermilk Anchovy Dressing, Pickled Shallot,
Parmesan Frico gf

Delicata Squash & Blood Orange 15
Feta, Red Onion, Basil, Mint gf

Charleston Grill Crab Cake 25
Creek Shrimp, Tomato,
Lime-Dill Vinaigrette

Poached Shrimp 23
Tomato Crudo, French Cocktail Sauce,
Smoked Trout Roe gf

Smoked Chicken 20
Andouille Sausage Perloo,
Alabama White Sauce gf

Seared Foie Gras* 27
Strawberry Jam, Marcona Almond, Brioche,
Balsamic Vinegar

ENTRÉES

Spring Vegetables & Lemon Risotto 32
Spring Onions, Asparagus, Maitake Mushrooms,
Herbs gf, v

Sweet Potato Gnocchi 34
Brown Butter Parsnip Purée, Radicchio,
Roasted Cipollini Onion, Pecan

Scallops 45
Morel Mushrooms, Asparagus,
Madeira-Black Truffle Jus gf

Fish Grenobloise 35
Local Catch, Cauliflower, Caper-Raisin Purée,
Beurre Noisette, Brioche

Prime Beef Tenderloin (8oz)* 60
Beurre Maître d'Hôtel, Asparagus,
Potatoes, Chives gf

Colorado Lamb Chops* 57
Spring Peas, Onion Pakora, Mint-Lamb Jus gf

ADDITIONS

Ditalini & Rapini 12
Forx Farms Butter, Pecorino, Black Pepper

Baby Creamer Potatoes 12
Lemon, Shallot, Parsley gf

Local Butter Beans 12
Shrimp Butter, Rice Middlins gf

Many of our menu items may be prepared as Vegetarian, Vegan or Gluten | 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.

WINE

CHAMPAGNE & SPARKLING WINES

	GLASS	BOTTLE
Villa Sandi Prosecco "il Fresco" Brut Veneto	12	55
Chapuy Blanc de Blancs "Réserve, Grand Cru" Brut Champagne	18	88
R.H. Coutier Rosé "Grand Cru" Brut Ambonnay, Champagne	25	120
Étienne Calsac "Clos des Maladries, Grand Cru" Brut Nature Avize, Champagne 2017	48	230

WHITE WINES

Listed from Driest to Richest

Scarpetta Pinot Grigio Friuli 2020	13	50
Whitehaven Sauvignon Blanc Marlborough 2021	13	50
Schödl Riesling "Rote Erde" Weinviertel 2020	13	50
Do Ferreira Albariño Salnés, Rias Baixas 2020	15	59
F.X. Pichler Grüner Veltliner Federspiel "Klostersatz" Wachau 2019	19	76
Vincent Carême Vouvray "Le Clos" Loire Valley 2019	19	76
Alto Limay Chardonnay Patagonia 2020	13	50
Chanson Beaune-Bastion "1er Cru" Burgundy 2018	29	115
Stewart Chardonnay Sonoma Mountain 2019	18	72
Mönchhof Riesling Kabinett "Ürzig Würzgarten" Mosel 2020	14	54

ROSÉ

Lioco Rosé of Carignan Mendocino County 2020	16	62
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RED WINES

Listed from Lightest to Fullest

Descendientes de J. Palacios Mencía "Pétalos" Bierzo 2019	16	62
Maysara Pinot Noir "3 Degrees" McMinnville, Willamette Valley 2018	13	52
Luli Pinot Noir "Lemoravo Vineyard" Santa Lucia Highlands 2019	19	76
Mauro Franchino Gattinara Piedmont 2015	18	70
Terrazas de los Andes Malbec "Reserva" Mendoza 2019	13	50
Julien Cecillon Saint-Joseph "Babylone" Rhône Valley 2019	20	80
Trig Point Merlot "Diamond Dust Vineyard" Alexander Valley 2019	15	58
Château Lilian Ladouys Saint-Estèphe Bordeaux 2015	25	100
Requiem Cabernet Sauvignon Columbia Valley 2019	13	50
Faust Cabernet Sauvignon Napa Valley 2019	30	116

"BUCKET LIST" SELECTIONS

Using Argon Gas Preservation

Max Ferd. Richter Riesling "Wehlener Sonnenuhr, Uralte Reben, Grosses Gewächs" Mosel 2019	27	104
Château Yvonne Saumur Blanc "Le Gory" Loire Valley 2018	34	135
Lucien Le Moine Chassagne-Montrachet "Les Embrazées, 1er Cru" Burgundy 2016	85	325
Domaine des Lambrays Clos des Lambrays "Grand Cru" Burgundy 2016	105	415
Cobb Pinot Noir "Coastlands Vineyard, Old Firs Block" Sonoma Coast 2014	38	148
Chambeyron-Manin Côte-Rôtie "Côte Brune" Rhône Valley 2019	35	135
Ettore Germano Barolo "Lazzarito, Riserva" Piedmont 2015	46	182
Continuum "Sage Mountain Vineyard" Napa Valley 2014	88	350
Dal Forno Romano Amarone della Valpolicella "Monte Lodoletta" Veneto 2013	125	500

SPECIALTY COCKTAILS

ARGO NAVIS 16

Hendrick's Orbium Gin, Skinos Mastiha
Fever Tree Mediterranean Tonic
Fennel, Lemon

A Gin and Tonic from the Aegean Sea

QUASAR 16

El Dorado 15yr Demerara Rum
El Maestro Sierra PX Sherry, Lime, Bitters

Bright and Textured, a Daiquiri for Contemplation

SCORPIUS 16

Herradura Reposado Tequila, Yellow Chartreuse
Bràulio Amaro, Strawberry, Lemon

*A Garden Party with Aged Agave, Sweet Strawberry, &
Exotic Herbs*

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*

THE LITTLE DIPPER 15

Averna Amaro, Bràulio Amaro
Aperol, Lemon

*A Refreshing Take on the Bitter &
Herbal World of Amari*

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 7

Two Hearted Ale
(MI) | American IPA | 7.0%

COAST 7

HopArt IPA
(SC) | American IPA | 7.7%

DUVEL 8

(BEL) | Belgian Golden Ale | 8.5%

EDMUND'S OAST BREWING CO. 7

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

FROTHY BEARD 7

Tides
(SC) | Irish Red Ale | 6.2%

HOLY CITY 7

Eliza's Plum Pudding Porter
(SC) | American Porter | 6.8%

LEFT HAND 7

Nitro Milk Stout
(CO) | American Stout | 6.0%

MUNKLE 7

Brugge City Brune
(SC) | Belgian Brown Ale | 6.2%

TILQUIN 19

Gueuze Tilquin à l'Ancienne
(BEL) | Sour Lambic Ale | 6.4%

WESTBROOK 7

White Thai
(SC) | Belgian Witbier | 5.0%

WÖLFFER 7

No. 139 Rosé Cider
(NY) | Dry Rosé Cider | 6.9%