

Get Started

BUTTERNUT MISO – 12

maple foam | fried sage | pistachio oil

HUDSON VALLEY FOIE GRAS – 21

amaretto poached pear | chouquette
toasted almond

KING SALMON RILLETTE – 16

potato rosti | watercress | smoked cream

BLISTERED BRUSSEL SPROUTS – 12

benne seed chili crunch | ginger | green onion

PRIME BEEF TARTARE – 18

cured egg yolk | pickled mustard seed
potato crisps

FRIED GREEN TOMATOES – 17

lump crab | smoked tomato | scallions



Let's Share

OYSTERS – Market

minus 8 vinegar mignonette
cucumber spheres | buttered saltines

LOCAL CHARCUTERIES

& CHEESES – 21

cornichons | crostini | marcona almonds

CAVIAR – Market

choice of golden osetra or siberian baerii caviar
house made blini | crème fraiche

Salads & Bowls

YOUNG LETTUCE – 14

benne seed vinaigrette
fresh & pickled vegetables

POME FRUIT – 15

compressed pear | apple | chicories
vanilla bean vinaigrette | toasted black walnut

QUINOA & FARRO – 16

baby kale | meyer lemon vinaigrette
pomegranate seeds | spiced pecans | orange

GEM LETTUCE WEDGE SALAD – 16

smoked rogue blue | north country bacon
pickled shallots | cherry tomato



OCTAGON

Field & Water

CHICKPEA VOL AU VENT – 23

roasted pepper puree | toasted almond
lemon | crispy kale

ROASTED HEIRLOOM CAULIFLOWER – 26

vadouvan | pomegranate
quinoa | coriander

LOWCOUNTRY SHRIMP & ANSON MILLS RICE GRITS – 34

smoked tomato broth | Nueske bacon | fennel

ORA KING SALMON – 38

black sesame & orange crusted
harissa roasted carrots | black lentil
red onion soubise

RED SNAPPER – 43

Nueske ham | carolina gold fried rice | ponzu
blistered shishito | bonito

LAMB SHANK RAVIOLI – 40

red wine braising jus | roasted pearl onion
fried sage

JOYCE FARMS

CHICKEN & DUMPLINGS – 34

housemade dumplings | chicken jus
buttermilk fried okra

1855 FARMS SHORTRIB – 46

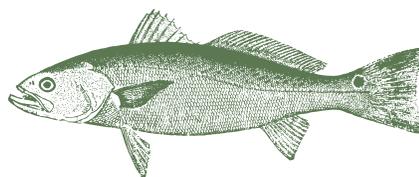
farro verde | date marbles
butternut chicharron

BLACK DIAMOND 6 OZ FILET – 58

herb whipped potatoes | pinot noir demi
chef's selection of vegetables

LINZ DRY AGED 18 OZ RIBEYE – 80

truffle steak fries | pinot noir demi
chef's selection of vegetables



STEAK ENHANCEMENTS

foie gras – 18
point Reyes blue cheese – 5
wild mushrooms – 6

Thoughts on the Winter Menu

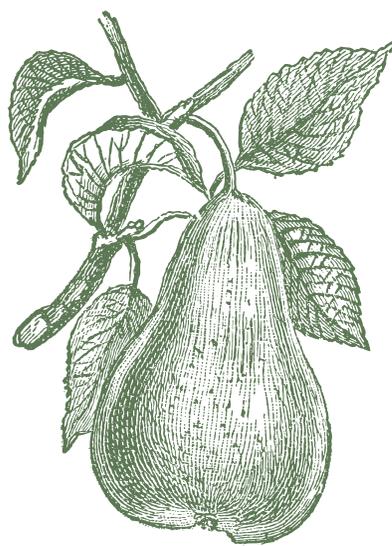
The winter season brings us new gastronomic opportunities and our culinary team is excited to share our latest creations with you! Our winter menu has found inspiration in our beautiful surroundings, high quality produce, local seafood and the finest cuts of meats. Winter fruits, grains, cruciferous, and root are just a few of the culinary delights that we are honored to feature this winter season. We hope you create plenty of delightful memories with us and that we acquaint you with new and interesting flavor pairings.

— Chef Daniel Vesey

Origins & Inspirations for the Menu

CAROLINA GOLD RICE

At one point this was the most popular rice grown in America and the first commercial rice the country ever produced. Thousands of pounds were exported to Europe and Asia in the early 1800's. It thrived until the 1920's, when a series of hurricanes destroyed many of South Carolina's rice crops. Introduction of other strains of rice into the states soon made the Carolina Gold strain obsolete. However, thanks to Dr. Richard Shultz discovering the Carolina Gold seed was being banked at the USDA's rice research institute in Texas and started growing the crop again in the mid 1980's, we are now able to enjoy this delicious grain once again. Carolina Gold has a rich texture, sticky and a little starchy with a nice nuttiness to it.



CRUCIFEROUS VEGETABLES

There are many Cruciferous vegetables we use daily in our kitchen: brussel sprouts, cauliflower, broccoli, arugula, kale, radish and turnips – just to name a few. They come from a large cross section of plants, each of which provide strong, unique flavors. The family cruciferous is named after the Latin word for crucifix, because the blossoms of these plants resemble a cross. These vegetables have risen in popularity lately due to their cancer fighting properties. Our culinary team loves the endless ways they can be prepared and the aesthetics they provide to our dishes.

POME FRUITS

The word “pome” entered the English language in the late 14th century, and referred to an apple or an apple-shaped object. Other well-known pomes include the apple, pear, quince and loquat. Pomes all share certain structural similarities. Like strawberries and figs, pomes are accessory fruits; their edible flesh forms not only from the ovary, but from other parts of the flower. People have been eating pomes for millennia. Scholars estimate that nearly 60 percent of pomes grown throughout human history were cider fruits rather than dessert fruits.