



## STARTERS

WHITE BEAN SOUP  
CONFIT PORK • CHILI BASIL OIL  
\$ 9

MEATBALLS  
TOMATO SUGO • PARMESAN  
\$ 13

TUNA CRUDO  
TRUFFLE PARMESAN CHEESE •  
LEMON ZEST • OLIVE OIL • LEMON JUICE  
\$ 18

OCTOPUS CARPACCIO  
SAUCE VERDE •  
PARMESAN • POMEGRANATE  
\$ 18

ARTICHOKE & SPINACH DIP  
\$ 9

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## FOR THE TABLE

MARINATED OLIVES & ALMONDS  
ORANGE ZEST • GEORGIA OLIVE OIL \$ 7

CHARCUTERIE BUTCHER'S BLOCK  
ASSORTED NUTS • MARINATED OLIVES •  
PICKLED OKRA • CORNICHONS • WHIPPED  
HONEY MASCARPONE • LIMONCELLO FIG  
MOSTARDA • ARTISAN BREAD \$ 20

SAPELO ISLAND CLAMS  
N'DUJA SAUSAGE • FENNEL POLLEN •  
LEEKS • WHITE WINE BUTTER SAUCE •  
ARTISAN BREAD \$ 18

## SALADS

BEET SALAD  
RAINBOW BABY BEETS • DILL •  
GOAT CHEESE CREAM • PISTACHIO •  
APPLE CIDER VINAIGRETTE \$ 16

CAESAR  
ROMAINE • ROSEMARY CROUTONS •  
PARMESAN • CAESAR DRESSING \$ 14

CONFIT TUNA BELLY SALAD  
CONFIT TUNA • SEASONAL VEGETABLES •  
TOBIKO • HOLLANDAISE FOAM \$ 18

## MAINS

BUFFALO'S DOUBLE DECKER CHEESEBURGER  
SECRET SAUCE • FONTINA • LETTUCE • ONION • TOMATO \$ 17

CHICKEN PICCATA  
FRIED LEEK & SAGE CAPER SAUCE • MASCARPONE GARLIC MASHED POTATO \$ 28

HALIBUT PAPILOTE • BEURRE BLANC • ROMESCO • AROMATICS • CITRUS \$ 32

MARE E MONTI • SOUS VIDE PORK BELLY • LIMONCELLO MOSTARDA SAUCE •  
SEARED SEA SCALLOPS • BUTTERNUT SQUASH PUREE • HAZELNUT \$ 35

## PASTAS

CLAMS BUCATTINI  
AROMATIC HERB • LEEK • WHITE WINE BUTTER SAUCE • ARTISAN BREAD \$ 24

MUSHROOM RAVIOLI  
MUSHROOMS • SPINACH • SUN DRIED TOMATOES • TRUFFLE BEURRE MONTE \$ 28

SPAGHETTO TOMATA  
SAN MARZANO TOMATO SAUCE • FRESH MOZZARELLA \$ 22

GEMELLI SHORT RIB SUGO  
SLOW COOKED SHORT RIB • TOMATO BROTH • PARMESANO REGIANO \$ 28

## SIDES

MASCARPONE GARLIC  
MASHED POTATO \$ 9

SWEET RAINBOW  
CHARRED CARROTS \$ 6

TRUFFLE PARMESAN FRIES  
PARMESAN • BLACK TRUFFLE OIL •  
FRESH HERBS \$ 6

CONFIT SUNCHOKES \$ 6

## VERRINES \$ 6

TIRAMISU  
ESPRESSO SOAKED LADY FINGERS •  
COFFEE CHANTILLY

LIMONCELLO & BERRIES  
LIMONCELLO CREMEUX • VANILLA BAVARIAN •  
MACERATED BERRIES

NUTELLA PANNA COTTA  
CARMELIA GANACHE • CANDIED HAZELNUTS



## COCKTAILS

PEACHES & BOURBON  
MAKER'S MARK, LEMON,  
LOCAL PEACH CIDER  
\$ 14

MAY RIVER MARY  
CHARLESTON BOLD & SPICY MIX, VODKA  
\$ 14

WHITE CRANBERRY MULE  
VODKA, ST. GERMAIN,  
WHITE CRANBERRY JUICE, LIME,  
GINGER BEER  
\$ 14

ITALIAN PALOMA  
TEQUILA, CAPPELLETI,  
GRAPEFRUIT, ORANGE JUICE,  
BLOOD ORANGE, SODA  
\$ 14

DOCTOR'S ORDERS  
KETLE ONE CITROEN,  
DOMAINE DE CANTON,  
LEMON JUICE, GINGER BEER  
\$ 14

BLACKBERRY SANGRIA  
\$ 14

MANGO SANGRIA  
\$ 14

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## CRAFT IN A CAN

RIVER DOG BREWERY PILSNER  
RIDGELAND, SC • 12 OZ. 5.6% \$ 8

RIVER DOG BREWERY IPA  
RIDGELAND, SC • 12 OZ. 6.5% \$ 8

SOUTHERN BARREL BEACH  
BULLY PALE ALE  
BLUFFTON, SC • 12 OZ. 5.5% \$ 8

SOUTHERN BARREL WILD  
BRAMBLE BERLINER WEISSE  
BLUFFTON, SC • 12 OZ. 4.7% \$ 8

WICKED WEED FRESH  
PRESSED WHEAT ALE  
ASHEVILLE, NC • 12 OZ. 5.2% \$ 8

WICKED WEED WATERMELON  
DRAGONFRUIT SOUR  
ASHEVILLE, NC • 12 OZ. 4.5% \$ 8

EDMUND'S OAST  
SOMETHING COLD  
CHARLESTON, SC • 16 OZ. 5% \$ 9

## WINE

SPARKLING GLASS • BOTTLE  
GIULIANA, PROSECCO \$ 10 • 40  
SCHRAMSBERG BRUT \$ 125

### WHITE WINES

**SAUVIGNON BLANC**  
ALLAN SCOTT, MARLBOROUGH,  
NEW ZEALAND \$ 13 • 52  
TORTOISE CREEK, CA \$ 15 • 60

**PINOT GRIGIO**  
JERMANN, ITALY \$ 14 • 56

**CHARDONNAY**  
KNUTTEL FAMILY, CA \$ 14 • 56

ROSÉ  
FIGUIERE, FRANCE \$ 15 • 60

### RED WINES

**PINOT NOIR**  
SOLENA, WILLAMETTE, OR \$ 13 • 52  
ADELSHEIM, WILLAMETTE VALLEY, OR \$ 90  
FAILLA, SONOMA COAST, CA \$ 125

**ITALIAN RED WINES**  
SALCHETTO, CHIANTI \$ 14 • 56  
LE MORETTE, BARDOLINO CLASSICO \$ 60  
IL FAUNO, TOSCANA \$ 75

**CABERNET/SYRAH**  
LYETH, CA \$ 13 • 52  
V.C. PETITE SIRAH, CA \$ 14 • 56  
JUSTIN, PASO ROBLES, CA \$ 18 • 72  
CONN CREEK, NAPA VALLEY, CA \$ 75  
STARMONT, NAPA VALLEY, CA \$ 75