



STARTERS

CHILLED SQUASH SOUP
ROASTED PINE NUTS • TARRAGON OLIVE OIL •
GARLIC CROUTONS

\$9

MEATBALLS
TOMATO SUGO • PARMESAN

\$13

ORA KING SALMON CRUDO
CUCUMBER • PISTACHIOS • LEMON ZEST •
FRESH GROUND PEPPER • SICILIAN SEA SALT

\$18

TENDERLOIN FILETTO CARPACCIO
ARUGULA • RED ONION • SMOKED SEA SALT •
ARTISAN BREAD

\$16

CRISPY PB FARMS ZUCCHINI
GREEK YOGURT • SHERRY GASTRIQUE

\$9

B

FOR THE TABLE

MARINATED OLIVES & ALMONDS
CHARDONNAY VINEGAR • CITRUS ZEST •
OREGANO • GARLIC

\$7

CHARCUTERIE BUCHER'S BLOCK
ASSORTED NUTS • MARINATED OLIVES
• ROASTED TOMATO • CORNICHONS •
ASPARAGUS • WHIPPED RICOTTA •
HUMMUS • ARTISAN BREAD

\$20

WHIPPED RICOTTA
ROASTED TOMATO • FRESH HERBS •
GASTRIQUE CHILI OIL • ARTISAN BREAD

\$11

SALADS

LOCAL TOMATO, PEACH &
BURRATA
ACETO DI MODENA • BASIL •
GA OLIVE OIL • GARLIC CROUTON

\$15

CAESAR
ROMAINE • FOCACCIA CROUTONS •
PARMESAN • ANCHOVIES

\$14

WATERMELON CUCUMBER
PETITE SALAD • ACETO DI MODENA •
FRESH MINT • RICOTTA SALATA •
HEIRLOOM CHERRY TOMATOES

\$14

PROSCIUTTO ARUGULA
GRANNY SMITH APPLE • PLUMS •
CANDIED WALNUTS • LEMON ZEST •
ARUGULA • BALSAMIC VINEGAR

\$15

MAINS

BUFFALO'S CHEESEBURGER • CALABRIAN PIMENTO • ARUGULA • TOMATO • BASIL AIOLI

\$15

ROASTED JOYCE FARMS CHICKEN • SWEET PEA PUREE • PINE NUTS • NATURAL JUS •
CRISPY SHALLOTS • MINT OIL

\$28

PAN SEARED SEA BASS • SWEET CORN PUREE • SOFRITO • PETITE SALAD

\$32

SEARED SCALLOPS • PANCETTA POLENTA • HEIRLOOM TOMATO SALAD

\$32

PASTAS

ORECCHIETTE PRIMAVERA • DICED PANCETTA • GREEN PEAS • ASPARAGUS • PECORINO

\$22

EGGPLANT LASAGNA • RICOTTA • PARMESAN • MUSHROOM BOLOGNESE • BASIL PESTO

\$20

SPAGHETTO TOMATA • ROASTED TOMATO • FRESH MOZZARELLA • HERBS

\$22

GEMELLI BOLOGNAISE • SLOW COOKED VEAL, BEEF & PORK RAGU • PARMESAN REGGIANO

\$26

SIDES \$6

FRIGITELLI PEPPERS
BLISTERED PEPPERS • SEA SALT

SAUTEED MUSHROOMS
GARLIC • TARRAGON OIL

TRUFFLE PARMESAN FRIES
PARMESAN • BLACK TRUFFLE OIL •
FRESH HERBS

MARINATED BABY SUNCHOKES
HERBS • SEA SALT • LEMON AIOLI

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

B

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