

Get Started

BUTTERNUT MISO SOUP – 12
maple foam | fried sage | pistachio oil

HUDSON VALLEY FOIE GRAS – 21
apple reduction | long pepper
blue barley & amaranth “popcorn”

DIVER SCALLOP – 18
delicata squash | cured chorizo
lemon | chervil

**MANCHESTER FARM
QUAIL POPS** – 16

hot honey glaze | fried pickles | celery

PRIME BEEF TARTARE – 18
cured egg yolk | french breakfast radish
fingerling crisp

FRIED GREEN TOMATOES – 11
pimento cheese | tomato jam
frisee & baby greens



Let's Share

OYSTERS – Market
cucumber spheres | ice wine vinegar
fresh herbs

**JOYCE FARMS CURED HAM &
LOCAL CHEESES** – 21
sweet grass dairy & capra gia farms cheeses
pickled mustard seed | cornichon
petite radish

CAVIAR – Market
choice of golden osetra or siberian baerii caviar
fingerling chips | crème fraiche | house blini

Salads & Bowls

YOUNG LETTUCE – 14
benne seed vinaigrette
fresh & pickled vegetables

POME FRUIT – 15
compressed pear | apple | chicories
vanilla bean vinaigrette | toasted black walnut

FIG & ROCKET – 15
12 year balsamic & georgia olive oil
blackberries | goat cheese
crispy joyce farms cured ham

BIBB – 15
citrus supremes | pomegranate
point Reyes blue cheese | spiced pecan



OCTAGON

Field & Water

**OYSTER MUSHROOM
HOPPIN JOHN** – 23
smoked tomato | carolina gold rice
black eyed peas | petite greens

**CHEF'S GARDEN
ROASTED CAULIFLOWER** – 28
vadouvan | almond | pomegranate
quinoa | coriander

**LOWCOUNTRY SHRIMP &
ANSON MILLS RICE GRITS** – 34
smoked tomato broth | nueske bacon | fennel

ORA KING SALMON – 38
crispy sunchoke | red onion marmalade
chervil | leeks

RED SNAPPER – 43
lump crab & nueske bacon perloo | smoked tomato
blistered shishito | lemon

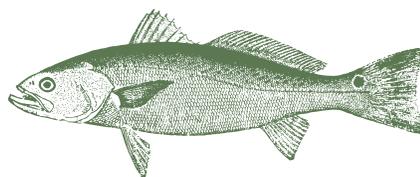
NIMAN RANCH PORK TENDERLOIN – 44
sage gnocchi | roasted glazed shallot
pickled mustard seed | sorghum glaze

**JOYCE FARMS
CHICKEN & DUMPLINGS** – 34
joyce farms poulet rouge | chicken jus
buttermilk fried okra

1855 FARMS BEEF SHORT RIB – 46
fingerling sweet potatoes | cinnamon
rainbow chard | butternut chicharrón

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
asher blue cheese – 5
wild mushrooms – 6

Thoughts on the Autumn Menu

Now that Fall has arrived, we graciously welcome the cooler weather and the culinary gems the Low country has to offer. Apples, figs and squash will be at their peak flavor. Cruciferous Vegetables and fresh truffles provide us with new inspirations and ideas. Our culinary team is excited to showcase local seafood, meats and cheeses and their “one of a kind” flavors on our menu. We are delighted to be able to share our creations with you this Autumn and hope you enjoy the charm of the Lowcountry.

— Chef Daniel Vesey

Origins & Inspirations for the Menu

CAROLINA GOLD RICE

At one time 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. Thanks to Dr. Richard Shultz, who discovered the Carolina Gold seed was still 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.

JOYCE FARMS

Joyce Farms, located in Winston Salem, North Carolina, specializes in raising Heritage breed animals whose heritage can be traced back generations. The approach they take to raising their poultry, pork and beef products is to never add any hormones, growth stimulants or antibiotics and be cognizant of the environmental impacts and animal welfare. The result of their practices yields a more flavorful and nutrient rich product. The Poulet Rouge chicken, that we proudly feature, is a “Cou Nu” or naked neck chicken. Ron Joyce personally selected this bird from the prestigious French label Rouge program while visiting France to study the country's elite poultry industry and source the best tasting chicken in the world. He coined the name “Fermier Poulet Rouge” for this bird that is grown exclusively in the United States. The Joyce Farms country ham, that we feature, is a heritage breed from Gloucestershire, England. It is cured for 2 years in an aging room that replicates the seasons. This ham is aged on the bone and cured with salt and sugar in small batches. Their aim is to create a cured ham as good or better than the Ibérico hams from Spain.