

Get Started

SUMMER TOMATO GAZPACHO - 12
georgia olive oil | strawberry | basil seed

SEARED FOIE GRAS - 20
cherry & long pepper | brioche toast |
pistachio dust

FRIED GREEN TOMATOES - 10
pimento cheese | smoked tomato vinaigrette

CHILLED LOBSTER - 25
corn 3 ways | black truffle aioli |
black summer truffles

CORN FRITTERS - 7
basil infused | smoked maple syrup

PORK BELLY PINXTOS - 15
peach chile sauce | pineapple | mint



Let's Share

OYSTERS - Market
compressed melon, cucumber &
pickled mustard seed |
cucumber dill mignonette

CHARCUTERIE - 24
chefs selection of spotted trotter charcuterie |
local cheeses | marcona almonds | crostini

CAVIAR - Market
choice of golden osetra or paddlefish caviar |
crème fraiche | blini

Salads & Bowls

YOUNG LETTUCE - 14
benne seed vinaigrette |
fresh & pickled vegetables

WATERMELON & RED QUINOA - 15
feta | jalapeño meyer lemon vinaigrette |
baby kale | mint

BLUEBERRIES & GREENS - 15
arugula | blueberry maple vinaigrette | farro |
spiced pecans

**BUTTER LEAF &
HEIRLOOM TOMATO** - 15
red wine shallot vinaigrette |
applewood smoked bacon | point Reyes blue |
toasted sunflower seeds



OCTAGON

Field & Water

VEGAN HOPPIN JOHN - 23
black eyed peas | carolina gold rice |
oyster mushroom | smoked tomato

CHICKPEAS & DUMPLINGS - 24
vegetarian gravy | fried okra |
mirepoix

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

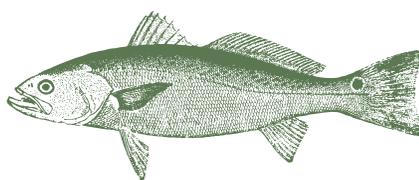
ORA KING SALMON - 38
cornmeal gold rice cakes | succotash |
citrus butter | shaved fennel

ALASKAN HALIBUT - 43
tomato conserva | crushed fingerling potatoes |
dill buerre blanc

MANCHESTER FARMS QUAIL - 36
andouille cornbread stuffing | corn custard |
sorghum jus

**JOYCE FARMS COUNTRY CAPTAIN
CHICKEN** - 29
carolina gold rice | toasted almonds |
currants & crème de cassis | blistered tomato |
curry chicken jus

1855 FARMS BEEF SHORT RIB - 40
peach corn relish | basil corn fritters |
cipollini onions



PRIME CUTS

12 oz linz berkshire pork chop - 46
6 oz black diamond filet - 58
18 oz linz 30-day dry aged ribeye - 80
served with seasonal vegetable | whipped potato |
pinot noir demi glace

STEAK ENHANCEMENTS

foie gras - 18
asher blue cheese - 5
wild mushrooms - 6

Thoughts on the Summer Menu

Although all seasons of the year have unique and flavorful ingredients, summer has got to be the pinnacle for most chefs. The flavors we encounter over the summer months are sublime. Cherries, peaches, corn, tomatoes and watermelon, just to name a few are exceptional in taste, texture and appearance, with endless possibilities of culinary creations.

I'm very excited for our team to be innovative and creative with the multitude of ingredients this time of year has to offer. Our mission, as always, is to source the highest quality ingredients and showcase only the best seasonal produce, seafood and meats available.

Thank you for supporting us, we are very happy to be able to share a memorable epicurean dining experience with you. Enjoy your summer and the meals you share with your loved ones.

— Chef Daniel Vesey

Origins & Inspirations for the Menu

OKRA

Okra is a warm season crop grown throughout South Carolina. It is a tall, upright plant with a hibiscus-like flower that originated in Africa. The immature, young seed pods are the edible part of this plant and are an important ingredient in Southern cuisine. It has become a beloved addition to the Southern table in its many forms of preparation: Fried, roasted, boiled (as a thickener for soups and gumbos) dried, steamed or pickled. The interior of raw okra is described as silky or slimy, however when cooked properly, its flavor and texture become mild and can mimic eggplant. Okra has many health benefits, rich in magnesium, fiber, antioxidants and vitamins and may benefit heart health and blood sugar control.



CORN FRITTERS

Corn fritters are essentially little doughnuts that are made from an egg, milk, corn and flour mixture. Fritters in general have a long history, being made in England and Africa, however corn fritters are a creation of the American South. The word Fritter is derived from the late Latin *Frictura*, meaning "a fry". Fritters can be shallow fried, deep fried or baked, the most common method of being prepared in the South being deep fried. Traditionally fritters are served with maple syrup. Our unique corn fritters have basil blended into them giving them a bright green color and sweet, herbaceous quality. They are also served with smoked maple syrup, which has a flavor reminiscent of a smoky campfire.

WATERMELON

Although always referred to as a melon, the watermelons are actually berries. So are cucumbers, cantaloupes, squash and pumpkins. Scientifically called pepos, these fruits fall into a specific category of berry; one with a tough rind, multiple flat seeds and pulpy flesh. Pepos are also indehiscent, meaning the fruit does not split open to release the seeds when they are ripe. Watermelons were brought to the Americas by European colonists and the first watermelons date back 5000 years to South Africa. Over time, different types of watermelons developed with varying shapes, colors and flavor characteristics. Today there are over 1,200 varieties of watermelon that are grown in more than 96 countries. They are high in vitamin C and low in fat and sodium which makes them a healthy food choice.