

## APPETIZERS

## GRILLED LAMB KEBAB

Harissa, Raita, Honey, Mint, Chilies, Garlic,  
Pickled Shallots · 18

## JUMBO LUMP CRAB CAUSA

Kimchi Aioli, Potatoes, Olivo, Celery, Red Onion,  
Quail Egg · 18

## TUNA CRUDO

Pickled Mushrooms & Carrots, Togarashi, Jalapeño,  
Benne Seeds, Brown Butter Soy Sauce · 19

## GRILLED OCTOPUS

Refried Field Peas, Red Onion, Chorizo,  
Avocado, Tomatoes · 15

## BURRATA TOAST

Serrano Ham, Fig Jam, Aged Balsamic, Basil,  
Georgia Olive Oil · 14

## BRAISED OXTAIL

Potato Gnocchi, Red Wine, Mushrooms, Parsley,  
Mirepoix, Mornay Sauce · 16

## SQUASH CULURGIONES

Squash Consommé, Charred Squash, Onion Blooms, Pickled Onions · 16

## SOUP &amp; SALADS

FALL SQUASH SOUP	Pepitas, Pumpkin Seed Oil.....	12
ROMAINE SALAD	Torn Focaccia, White Anchovies, Parmesan Dressing.....	12
ARUGULA SALAD	Burrata, Preserved Tomatoes, Focaccia, Lemon Vinaigrette.....	13
MIXED GREEN SALAD	Sliced Apples, Orange, Granola, Asher Blue Cheese, Pancetta, Citrus Vinaigrette.....	13

## ENTRÉES

## GRILLED PRIME RIBEYE

Maitake Mushrooms, Charred Sweet Onion,  
Potato Mousseline, Madeira Sauce, Truffle Butter · 48

## GULF SHRIMP PAPPARDELLE

Squid Ink, Arrabiata Sauce, Capers, Garlic, Anchovies,  
Pecorino Toscano, Basil · 36

## GRILLED IBERICO COPPA

Sea Island Red Peas, Spaghetti Squash, Grain Mustard,  
Sage Pork Jus · 36

## WHOLE GULF FISH

Cucumber, Radishes, Pickled Red Onions, Carrots, Peanuts,  
Sweet Potato Chips, Ginger Soy Vinaigrette · 39

## ROASTED SPRINGER MOUNTAIN CHICKEN

Laurel Aged Charleston Gold Rice, Vindaloo, Onion, Mint,  
Cilantro Yogurt Dressing · 29

## SEARED SCALLOPS

Quinoa, Andouille, Sweet Pepper, Holy Trinity Sofrito,  
Tomato, Roasted Fennel · 37

## RICOTTA AGNOLOTTI

Parmesan Broth, Maitake Mushrooms, Tomatoes · 30

## DESSERTS

## LOCAL SORBET &amp; GELATO TRIO

Daily Selection · 9

## BUTTERMILK CHEESE CAKE

Raspberry, Graham Cracker · 10

## SWEET POTATO PIE

Chantilly Cream, Cinnamon, Streusel · 10

## CHOCOLATE MOUSSE

Fresh Berries, Chantilly Cream · 10

We support local, sustainable, natural, and organic ingredients when possible. Consuming raw or uncooked fish, shellfish, eggs, or meat increases the risk of food borne illness.  
A 20% gratuity is applied to parties of 6 or more. A \$5 split fee is applied to all split entrées. A voluntary 1% fee is included in your purchase today to go toward an  
Arts and Entertainment Fund that provides cultural, educational, and entertainment activities for the community.