

SOUTHERN OYSTER ROCKEFELLER*

SHE CRAB SOUP

Crab Meat \cdot Sherry Reduction \cdot Chives 19

LOBSTER AND CAVIAR DEVILED EGGS*

Butter Poached Lobster · Carolina Osetra Caviar · Fine Herbs 28

CRISPY SHRIMP

Sweet Chili Sauce · Napa Cabbage · Yuzu · Black Sesame

PEI MUSSELS

Garlic · Shallots · Parsley · Butter · White Wine 2 I

ROASTED PEAR

Roasted Pears \cdot Endive \cdot Frisee \cdot Spiced Pecans Buttermilk Blue Cheese \cdot Red Wine Vinaigrette 2 I

ESCAROLE SALAD

Escarole · Radicchio · Croutons · Parmesan · Tonnato Dressing
Caper Berry

FARMER'S BOWL

Delicata Squash · Roasted Carrots · Celery Root · Parsnip Pomegranate Seed · Apple Cider Balsamic

ALEX OJEDA Chef de Cuisine JOHN ONDO Executive Chef JUSTIN SPEARMAN Executive Sous Chef

ANTHONY PERNISI Sous Chef

DAVID PLUMMER Sous Chef







COUNTRY CAPTAIN*

Fresh Catch · Shrimp · Mussels · Clams · Crab · Bell Pepper · Onion · Tomato Curry Broth · Carolina Gold Rice · Curried Almonds

68

SHRIMP & GRITS

Local American White Shrimp \cdot Tomato \cdot Bacon \cdot White Wine \cdot Scallions 44

PAPPARDELLE BOLOGNESE

Ragu of Beef \cdot Pork \cdot Veal & Pancetta \cdot Grana Padano 36

SALMON*

Cauliflower Purée · Sweet Potato · Rutabaga · Heirloom Squash Pomegranate Gremolata

48

FRESH CATCH

Braised Savoy Cabbage · Nduja · Sea Island Red Peas Frisee · Pickled Shallot Salad

49

GROUPER*

Root Vegetable Hash · Warm Brussels Sprouts Salad Fennel & Apple

49

VEGETABLE PLATE

Chef's Presentation of Locally Sourced Vegetables

33

FILET MIGNON*

Certified Angus Beef® · Fingerling Potatoes · Sautéed Spinach Oyster Mushrooms · Cipollini Onions · Bacon · Bordelaise

68

SIDES 15

Brussels Sprouts with Brown Butter & Apples Charred Broccolini with Ginger & Benne Seeds Potatoes with Caramelized Onion & Gruyere Sautéed Spinach with Oyster Mushrooms & Cipollini Onions Truffle Mac & Cheese



