

**Chef's Soup** 9

**Yellow Curry Bread & Butter Pickles**

*cilantro, mint, benne seeds* 8

**Chips & Dip** *caramelized onions, scallions, sour cream* 12

**White Fish Pâté** *potato rosti, radish,*

*pickled mustard seeds, cornichon* 16

**Spicy Mussels** *chorizo, tomato, cherry pepper, basil, garlic, white wine, grilled focaccia, garlic aioli spread* 19

**Salmon Tartare** *honeydew melon, pickled jalapeño, lemon sour cream, trout roe, brown bread, tarragon* 19

**Green Tomato Tart** *whipped goat cheese, tapenade, marinated white onion, dill* 14

**Black Pepper Crusted Beef Carpaccio** *zucchini, horseradish, creamy bagna cauda, benne seed, dill* 17

**Local Caesar** *little gem lettuce, caesar dressing, garlic confit, focaccia bread crumbs, parmesan* 14 **add white anchovies** 3

**Mustard Crusted Halibut** *Charleston wakefield cabbage, butter beans, lemon butter, parsley oil* 40

**Swordfish Brochette** *Carolina gold rice, cucumber, marinated red onion, kalamata olives, mint, dill, lemon butter* 39

**Roasted Half Chicken** *griddled peaches, pecans, frisée, sherry vinaigrette, brown butter, fried basil, demi-glace* 38

**Pan Roasted Pork Chop** *Anson Mills polenta, pole beans, tarragon, sauce robert* 39

**Grilled Strip Steak** *fingerling potatoes, kale, hollandaise, black garlic demi-glace* 48

**House Made Garganelli** *bolognese, parmesan, olive oil* 30 **starter** 16

**Roasted Summer Squash** *Anson Mills farro piccolo, kale, castelvetro olives, pine nuts, dijon vinaigrette, pesto* 27

