



## FIRST

### FROMAGE

three domestic cheeses, honeycomb, spiced nuts 15

### CHICKEN LIVER PATÉ

Burgundy jelly, toast, house-made pickles 10

### BABY ROMAINE SALAD

green goddess, cured egg yolk, crispy shallot,  
shaved black truffle 13

### SERRANO HAM

arugula, burrata cheese, green garlic, olive oil, croutons 13

### SALAD LYONNAISE\*

poached farm egg, bacon lardons, frisée lettuce, shallot,  
tarragon vinegar 12

### YELLOWFIN TUNA TARTARE\*

sambal aioli, jicama, avocado, benne, shiso, yucca 14

### BABY BEETS SALAD

goat's milk ricotta, toasted hazelnuts, grapefruit,  
pepperpress 12

### RAVIOLO\*

Celestial Farms duck egg, spinach, ricotta cheese,  
brown butter, garlic chips 15

### SHRIMP AGUACHILE

tomatillo, lime, corn, avocado, coriander, taro chips 14

### CRAB CAKE

romesco, garlic scape aioli, charred okra,  
pickled jalapeño 14

## SECOND

### CAVATELLI

fennel sausage, broccoli rabe, calabrian chili,  
sage, parmesan 25

### YELLOWFIN TUNA\*

baby potatoes, black garlic, heirloom radish,  
blistered ramps, salsa roja 29

### CIOPPINO

clams, squid, shrimp, mussels, Carolina gold rice,  
saffron rouille 28

### COBIA

Heirloom carrots, shishito peppers, smoked cipolini,  
fennel pollen 28

### BERKSHIRE PORK CHOP\*

South Carolina peaches, fingerling potatoes, yellow wax  
beans, arugula, lemon 28

### CREEKSTONE BEEF STRIPLOIN\*

yukon potato puree, chanterelles, French beans,  
chimichurri, pine nuts 34

## CHEF'S TASTING MENU

6-Course Tasting  
Menu  
\$75

*\*\*Whole Table  
Must Participate,  
No Substitutions  
Please*



WEEKLY  
SPECIALS  
Happy Hour  
Tuesday-Friday  
5-7 o'clock

Tuesday  
\$2 Tacos

Beverage Specials  
at the Bar

## UPCOMING EVENTS

JUNE 6TH  
PASTA COOKING CLASS  
\$85 PER PERSON

ROLL UP YOUR SLEEVES  
AND ROLL OUT SOME  
DOUGH WITH CHEF  
AMALIA SCATENA.

INCLUDES A HANDS-ON  
DEMO, PASTA DINNER AND  
2 GLASSES OF WINE.

EXECUTIVE CHEF  
Amalia Scatena

*\*Consuming raw or  
undercooked meats, poultry,  
shellfish, or eggs may increase  
your risk of foodborne illness*

## OUR LOCAL FARMERS

St. Jude Farms  
Celestial Hills Farm  
Growfood Carolina  
Ambrose Family Farm  
Blackbird Farm  
Bulls Bay Saltworks  
Abundant Seafood  
Manchester Farm  
Savannah Bee Company  
Springer Mountain  
Farms  
Storey Farms  
Meyers Family Farms  
Squirrel Snap Farms