

Small Plates

FRESH OFF THE BOAT pan seared local white fish, truffled citrus beurre blanc, basil & parsnip purée, roasted corn succotash

FORK-ONLY SHORT RIB WELLINGTON 48-hour braised painted hill short ribs & root vegetables, zinfandel reduction, yukon gold potato purée

SOUTHERN FRIED CAULIFLOWER smoked & fried cauliflower, black eyed peas, plantation rice, pepper jelly

STEAK FRITES angus new york strip, sliced to order parmesan truffle fries, tomato-bacon jam

CRU CRAB CAKE new england-style crab cake, caper rémoulade, brussels sprout slaw with red onion & pork belly lardons

SEARED DUCK BREAST brie & carrot fondue, herb polenta cake

CHICKEN SALTIMBOCCA ROULADE lemon & pea risotto, toasted garlic cream sauce, fried sage, crispy prosciutto

GENERAL TSO'S CHICKEN asian slaw, habanero crème fraîche

QUAIL & GRITS cru four cheese grits, boneless quail, onions, au jus

BOAR RAGU herb & cheese polenta, gremolata

SEARED SALMON spinach cream, roasted potatoes, fennel, olive tapenade

TASTE OF THE LOWCOUNTRY mini fried green tomato with pimento cheese, chipotle braised pork belly, summer succotash, shrimp & grits in a demitasse cup