

FALL ENTREES

SIDES

FINGERLING POTATOES,
TARRAGON AND PICKLED
MUSTARD SEED, MOUSSELINE

WILD MUSHROOMS AND
CAROLINA GOLD RICE TOPPED
WITH ROMESCO

YAMS, COCONUT, HOUSE CHILI
CRUNCH, MINT, PISTACHIO
BUTTER & CRUMB

HOUSE CAVATELLI PASTA,
WINTER SQUASH, SAGE, BROWN
BUTTER BREAD CRUMB, FENNEL
POLLEN AND BALSAMIC PEARLS

HOUSE TAGLIATELLE,
PRESERVED TOMATO PESTO,
SPINACH AND CRUNCHIE OLIVES

BRUSSEL SPROUTS, DIJON
CARAMEL, POPPED AMARANTH

BUTTER POACHED RADISH AND
TURNIPS, WITH DILL AND HOT
HONEY

SALADS

FALL GREENS WITH SEASONAL
VEGETABLES AND HOUSE
DRESSING

BROCCOLETTI "PANZANELLA"
CRISPY TOFU CROUTON, BLACK
GARLIC, PICKLED RED ONION,
SWEET TAHINI DRESSING

SMOKED CARROTS, HERBED
LABNEH, SHALLOT FUNYON,
PICKLED SHALLOT, ARUGULA

ENTREES

CHICKEN

ROASTED BONELESS CHICKEN, STUFFED
WITH HERBS TOPPED WITH POACHED
PEAR, CARAMELIZED FENNEL

CHICKEN MILANAISE, FERMENTED APPLE
BEURRE MONTE, MINT AND SPOUTS

BEEF

NEW YORK STRIP STEAK, ROASTED
MUSHROOMS, BLACK GARLIC BUTTER

BEEF TENDERLOIN, FIGGY STEAK
SAUCE, CRISPY MUSHROOMS, ROSEMARY
AND LONG PEPPER

BRAISED SHORT RIB AND ROOT VEGGIE
POT PIE WITH CRISPY CHEDDAR POTATO
CRUST

FISH

WHITE FISH OVER LEMON BEANS,
PISTACHIO PUREE AND SWEET PICKLED
CHILIS

SHRIMP SAUSAGE, BRAISED BACON,
CHARLSTON GOLD CRAB RICE, MINTED
CABBAGE AND PICKLED PEPPER BUTTER

SCALLOPS, HEIRLOOM GRITS, GREEN
TOMATO MOLE, PUMPKIN SEEDS

OTHER

PORCHETTA, OVER SEASAME BREAD
DRESSING, AND PORT WINE JUS

SMOKED TURKEY POT PIE, ROOT
VEGGIES CRISPY CHEDDAR POTATO
CRUST

PANISSE MEDALLIONS, ROASTED ONION,
MUSHROOMS, MARSALA BECHAMEL

LEG OF LAMB, SUGAR PLUM MARBELLA
SUNCHOKES CRUNCHIES

