

FALL ENTREES

SIDES

FINGERLING POTATOES,
TARRAGON AND PICKLED
MUSTARD SEED, MOUSSELINE

WILD MUSHROOMS AND
CAROLINA GOLD RICE TOPPED
WITH ROMESCO

YAMS, SALSA MACHA, MINT,
LABNEH

CAVATELLI, DRUNKEN GOUDA,
HERBS, PARSNIP MARMALADE

BRUSSEL SPROUTS, DIJON
CAMEL, POPPED AMARANTH

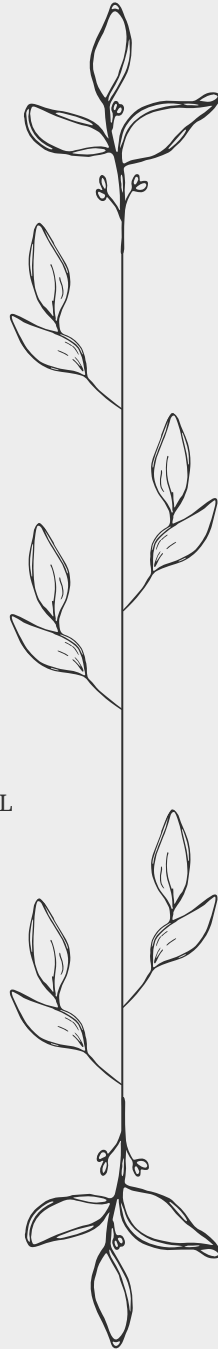
BUTTER POACHED RADISH AND
TURNIPS, WITH DILL AND HOT
HONEY

SALADS

SPRING GREENS WITH SEASONAL
VEGETABLES AND HOUSE
DRESSING

SPINACH, RADISH, TURNIPS,
AND ASPARAGUS, RHUBARB
DRESSING, RICOTTA,
STRAWBERRIES, PISTACHIOS

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 SOUR
APPLE BEURRE MONTE, MINT AND
SPOUTS

BEEF

NEW YORK STRIP STEAK, ROASTED
MUSHROOMS, BLACK GARLIC BUTTER

BEEF TENDERLOIN, BACON BROWN
BUTTER VINAIGRETTE, CHANTELLE
MUSHROOMS, HERBS, RED WINE GRAVY

BRAISED SHORT RIB, GUAJILLO,
CHARRED ONION SALAD

FISH

WHITE FISH OVER LEMONY BEANS,
PISTACHIO PUREE AND SWEET CHILIS

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

SCALLOPS, HEIRLOOM
GRITS, MOLE, PUMPKIN SEEDS

OTHER

ROASTED PORCHETTA, FERMENTED
STRAWBERRY, WHIPPED PEAS AND
RAMPS, HOT HONEY

SMOKED TURKEY POT PIE, ROOT
VEGGIES, LEEK AND BROWN BUTTER
CRUST, TARRAGON SALAD

PANISSE MEDALLIONS, ROASTED ONION,
MUSHROOMS, MARSALA BECHAMEL