

V: these items are or can be prepared vegetarian.
GF: these items are or can be prepared gluten-free



STARTERS

Flatbread (V)

Burrata, roasted tomatoes, basil, Parmesan. — 9 Add prosciutto — 2

Pork Belly & Sea Scallops (GF)

Melted leeks, mushrooms. — 16

Roasted Butternut Squash (GFV)

Spiced cream cheese, apples, onions, maple glaze. — 9

Fresh Crab Salad

Homemade ricotta, ciabatta, greens, oranges in a tarragon vinaigrette. — 11

Oysters on the Half Shell (GF)

Chef's accompaniments. — 10

Clam Scampi (GF)

Homemade fennel seed sausage, toasted ciabatta. — 11

Beef Tenderloin Carpaccio (GF)

Pepper crusted, cold smoked beef, crispy egg yolk, red onion, capers, arugula, Parmesan. — 14

MAINS

Fresh Catch of the Day — Market Price

Seared Grouper (GF)

Polenta cake, creamed spinach, citrus beurre blanc. — 29

Filet of Beef (GF)

Potato-turnip root puree, asparagus, balsamic glazed mushrooms. — 40

Brined Pork Chop (GF)

Butternut squash spoon bread, apples, onions, pork belly agrodolce. — 26

Spice Braised Short Ribs

Gnocchi, honey-glazed carrots, natural au jus. — 32

SIDES — 8

Asparagus (GFV)

Potato-Turnip Root Puree (GFV)

Butternut Squash Spoon Bread (GFV)

Risotto (GFV)

Creamed Spinach (V)

SALADS

Grilled Organic Romaine (GF)

Roasted tomatoes, grilled red onion and Parmesan, Caesar dressing and cornmeal dusted oysters. — 11 Add white anchovies — 3

Crispy Brie & Spiced Butternut Squash (GFV)

Artisan greens, cranberries, almonds, honey-dijon vinaigrette. — 9

BOARDS

Bacon & Bourbon (GF)

Candied bacon, braised pork belly, pancetta wrapped dates, guanciale carbonara dip. Accompanied by three tastings of 13th Colony Whiskey from Americus, Georgia. — 36

Local Cheese (GFV)

An ever changing selection from our area. Honeycomb, arugula pesto, nuts, and fresh fruit. — 18

Georgia White Shrimp & Risotto (GF)

Local shrimp, garden beans, heirloom cherry tomatoes, chardonnay-tarragon pan sauce. — 28 Add crab meat — 3

Mushroom & Ricotta Ravioli (V)

Garlic kale, sage brown butter, almond slivers. — 28
Limited availability.

Low Country Seafood all'Amatriciana

Clams, shrimp, grouper, guanciale, fettuccine & ciabatta. — 32

Sage & Thyme Chicken

Gruyere and prosciutto, with pumpkin risotto, toasted pumpkin seeds, balsamic reduction. — 24

A LA CARTE

Add to any entree or starter

Georgia White Shrimp (GF) 10

Sea Scallops (GF) 12

Chicken (GF) 8

Our Purveyors: Swampy Appleseed Mushrooms, Focus Farms, Local Farm Bag, Charleston Cheese House Forsyth Farmers Market Russo's Seafood, Readees Bees, the Cha Bella Garden, Sweet Grass Dairy, Savannah River Farms, Southern Swiss Dairy, Anson Mills

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.