

-Appetizers-

CAROLINA PEACH & LEMON CUCUMBER benne tahini, fennel, purslane...\$13

JOHN'S ISLAND TOMATO TARTE TATIN whipped chèvre, olive coulis...\$14

ROE SHRIMP & FLORENCE FENNEL SALAD raisin, pine nut, lemon...\$15

COTTAGE CHEESE & BURNT EGGPLANT toast...\$12

CHICKEN LIVER PÂTÉ pickles, dijon, brioche...\$14

RICOTTA GNOCCHI & LAMB BOLOGNESE mint...\$19

CRAB SPAGHETTI lemon butter, bottarga, bread crumb...\$16

CHARLESTON GIG FLOUNDER chanterelle, porcini, leek blossom...\$15

-Entrées-

MUSTARD CRUSTED AMBERJACK brown butter, caper, chanterelle, polenta spin rosso...\$31

SLOW BAKED BLACK BASS heirloom & olive vierge, fresh dug fingerling potato, fine herbs...\$32

BASTED BEELINER SNAPPER creamy corn, avocado squash, lime, cherry tomato...\$32

FISH STEW PROVENÇAL shrimp, squid, mussel, carolina gold rice...\$30

OVEN ROASTED HALF CHICKEN shishito pepper, ricotta salata, pesto...\$29

SUCKLING PIG, CAROLINA GOLD RICE & PEAS summer salad...\$32

-Vegetables to Share-

SHISHITO PEPPERS pesto, ricotta salata...\$9

ROASTED EGGPLANT fromage, sungold jam...\$9

JOHN'S ISLAND FIELD PEAS pancetta vinaigrette...\$9

YUKON GOLD POTATO PURÉE...\$9

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*