

-Appetizers-

- JOHN'S ISLAND TOMATO TARTE TATIN** whipped chèvre, olive coulis...\$14
CAROLINA PEACH & LEMON CUCUMBER benne tahini, fennel, purslane...\$13
HEIRLOOM TOMATO SALAD eggplant, nardello, buttermilk vinaigrette...\$13
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
SAUTÉED GREY TRIGGERFISH 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-

- JOHN'S ISLAND FIELD PEAS** bacon vinaigrette...\$9
ROASTED EGGPLANT fromage, sungold jam...\$9
SHISHITO PEPPERS pesto, ricotta salata...\$9
YUKON GOLD POTATO PURÉE...\$9

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