

STARTERS

ARTISTRY OF CHEESE 14

Our celebration of local creameries featuring three rotating local cheeses, house-cured lomo di cerdo, seasonal fruits, house-made crackers

THE CHARLESTON 12

Fried green tomato, crabcake, house-made chow chow, caper remoulade

WILD MUSHROOM RISOTTO 12 *gluten-free*

Dark hollow farms mushrooms, house-cured duck prosciutto, curry foam

SHRIMP & GRITS SPRING ROLLS 10

Gulf shrimp, Carolina grits, tasso, local lettuces, sherry vinaigrette, comeback sauce

SMOKED SHRIMP COCKTAIL SHOOTER 11 *gluten-free*

Avocado panna cotta, limoncello gelee, pancetta crisp

SOUP & SALADS

SOUP DU JOUR 8

Ask your server for today's selection

CHIMNEY ROCK ICEBERG 8 *gluten-free*

Crisp iceberg lettuce, heirloom grape tomatoes, red onion confit, Applewood smoked bacon, house-made buttermilk blue cheese dressing, & croutons

ESMERALDA SALAD 8 *gluten-free*

Organic artisan greens, cucumbers, dried cranberries, carrots, red onions, tomatoes and spiced pecans

SPINACH SALAD 8 *gluten-free*

Baby spinach, roasted beets, toasted walnuts, red onions, goat cheese crumbles, bacon

CAESAR SALAD 7

Crisp romaine lettuce, house-made Caesar dressing & croutons, cracked black pepper and a parmesan crisp

House-Made Dressings: honey-lavender, balsamic, citrus vinaigrette, sherry vinaigrette, ranch

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

ENTRÉES

ANGUS FILET MIGNON* 32 *gluten-free*

Porcini-crusted, cooked to your liking, truffle whipped potatoes, herbed green beans, blue cheese cremeaux

BUTCHER'S CUT* MARKET PRICE

Certified Angus cut, cooked to your liking. (please ask server tonight's option)

SPICY DUCK BREAST* 27

Joyce Farms duck breast, pan-seared, crispy polenta, local succotash, blueberry gastrique

HOUSE-GROUND ANGUS BURGER* 15

8 oz portion, grilled to your liking, house-cured bacon, sharp cheddar cheese, on a toasted bun with house cut French fries

NORTH CAROLINA RAINBOW TROUT 25 *gluten-free*

Fresh garden herbs & lemon, grilled, with smoked cannellini beans and corn, charred romaine

HOUSEMADE JUMBO CRABCAKE 28

Roasted corn puree, white cheddar grits, wilted local kale, Carolina peach chutney

PASTA DU JOUR (price varies)

Chef's seasonal choice. Please ask server for details

NANTUCKET SEA SCALLOPS* 29 *gluten-free*

Coconut rice, pineapple salsa, spring pea puree, pancetta crisp

SCOTTISH SALMON* 28

Cornmeal-dusted, lemon farro, warm tomato-basil vinaigrette

THE VEGGIE INSPIRATION 22

Chef's creation of seasonal vegetables. Please ask your server for details.

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