



SOUP

UPTOWN "DUCK & DUMPLINS"

6

CHECHESSEE CREEK SEAFOOD CHOWDER

7

SALAD

ARTISINAL GREENS

Fall pears, roasted beets, toasted almonds & goat cheese

8

ROMAINE WEDGE

Parmesan croutons & anchovy Caesar dressing

8

SMALL PLATES

BBQ MANCHESTER FARMS QUAIL

Creamed corn & brioche stuffing, smoked quail jus

12

CRISPY HAM & GRUYERE FRITTER

Wild boar ragout & grain mustard sauce

10

CAROLINA WHITE SHRIMP

Sauteed pea cake, heirloom carrot fondue & arugula

10

P.E.I. MUSSELS

Chorizo, yellow tomatoes, garlic white wine herb butter

8

LUMP BLUE CRAB CAKE

Stewed sweet corn, tomatoes & okra mache choux

12

COUNTRY STYLE DUCK & FOIE GRAS TERRINE

Vidalia onion jam, Dijon, cornichons & crostinis

9



BIG PLATES

SPICY SEARED YELLOWFIN TUNA

Green tomato peach chow chow & Carolina gold rice

26

BENNE SEED CRUSTED LAMB CHOPS

Fricasee of autumn vegetables & zinfandel reduction

28

FILET OF ANGUS BEEF

Wild mushrooms, potato cauliflower gratin & peppercorn sauce

29

BRAISED BERKSHIRE PORK

Pimento cheese grits, bourbon & mustard vinaigrette

24

ASHLEY FARMS CHICKEN "UNDER A BRICK"

Braised greens, new potatoes & ham hock jus

22

PAN ROASTED BLACK GROUPE

Country ham & pumpkin pirlau, creek shrimp butter

27

SOMETHING SWEET

BAKED PEAR & ALMOND TART TATIN

Maple whipped cream

7

PEACH BREAD PUDDING

Bourbon caramel & vanilla ice cream

7

WARM CHOCOLATE BROWNIE

Chocolate mousse & strawberry coulis

7