



Champagne Bar Menu

- Oysters On the Half Shell (6) Served with
Champagne Mignonette & Horseradish Cocktail Sauce 12
- Baked Oysters (4) Arugula-Asiago Gratin “Rockefeller Style” 10
- Broiled Oysters (4) Smoked Bacon, Blue Crab and Sweet Sherry 11
- Oyster Sampler (2 Baked, 2 Broiled and 2 on the Half Shell) 13
- Lobster “3 Way” Ravioli, Tempura and Sautéed
Warm Tomato-Basil Vinaigrette 18
- Jumbo Lump Crab Spinach and Tomato Salad
Fried Green Tomatoes 18
- Lobster Skillet Cake & Crab Cake Duo
Petite Chopped Arugula Salad and Creole Mustard Vinaigrette 15
- Ossetra Caviar “Southern Service”... Caspian Sea 170/oz
- “Argentinean” Steak Tartare, Grilled Rye Croutons 17
- Seared Foie Gras, Duck BBQ, Black Pepper Biscuit and Carolina Peach Jam 18
- Crispy Veal Sweetbreads, Grilled Shiitake, Asparagus,
Confit Potato Truffle Salad and Balsamic Gastrique 17

First Courses

- Low Country Oyster Stew
Wild Mushroom Grits 13
- Wild Mushroom Bisque
Truffled Roasted Root Vegetables 9
- Local Heirloom Pumpkin Soup
Spiced Almonds and Maple Crema 9
- Lobster & Corn Chowder
Basil Butter 10
- Sampling Trio of Soups 12
- Kurios Farm Bibb Lettuce
Creamy Cucumber Dressing, Cornbread Croutons,
Cherry Tomatoes and Manchego Cheese 9
- Super Chilled Wedge of Iceberg
Smoked Bacon Jerky and Buttermilk Dressing 9
- Tender Local Field Greens and Beet Salad
Goat Cheese and Toasted Pecan Vinaigrette 9



Seasonal Specialties

Sautéed Breast of Duck

Butternut Squash with Sage , Braised Garden Greens, “Sweet Tea” Apple Jus 34

Grilled Peach Glazed Jumbo Shrimp

Hoppin’ John, Green Onion Horseradish Hushpuppies and Brandied Peach Butter 35

Garlic-Herb Roasted Young Chicken

Wilted Arugula & Mushroom Panzanella, Sweet Potato Beignets and Lemon Thyme Poultry Jus 29

Pan Roasted Carolina Rainbow Trout

Geechie Boy Tomato Confit, Bok Choy, Rock Shrimp Cream and Baby Vegetable Vinaigrette 36

Pepper Seared NY Strip “Au Poivre”

Crispy Potato Cake, Teeny Weeny Benne Beans and Brandy Pan Sauce 39

Bourbon Glazed “Berkshire” Pork Chop

Roasted Fingerling Potatoes, Cider Braised Collards and BBQ Jus 34

Pan Roasted Jumbo Sea Scallops

Braised Butter Lettuce, Diced Lobster, Garlic-Chive Potatoes and Citrus Lobster Broth 39

Sinfully Grilled

Certified Angus Beef Filet 30

Certified Angus NY Strip 32

Certified Angus Beef Rib-Eye 34

Sauces

Blue Cheese-Balsamic Glaze

Red Pepper Béarnaise

Foie Gras-Truffle Butter

Brandy-Peppercorn Sauce

Succulent Seafood

Live Maine Lobster Market

Natural Salmon 25

Black Grouper 30

Sauces

Ginger-Lime Butter

Horseradish Cream Sauce

Toasted Pecan-Rosemary Butter

Side Dishes 7

Asparagus with Roasted Garlic Gremolata

Goat Cheese Smashed Potatoes

Braised Spinach with Wild Mushrooms

Roasted Cauliflower Dijon Crumb Crust

Wild Mushroom Grits

Vidalia Mashed Potatoes

Local Pea and Bean Succotash

Sous Chef

Chelsea Wright

Executive Chef

Graham Dailey

Sous Chef

Patrick Rebholz



Sweet Endings

The Ultimate Coconut Cake

Coconut Anglaise and Strawberries

Chocolate Extravaganza

Chocolate Cake, Chocolate Mousse, Chocolate Ganache

Banana “Panna Cotta” Pudding

Silky Banana Pudding, Milk Chocolate Ganache
Homemade Vanilla Wafer and Caramel Sauce

Vanilla Bean Crème Brulee

Tahitan Vanilla, Mango–Kiwi Fruit Salad

White Chocolate Mousse Terrine

Dark Chocolate Custard Center, Fresh Seasonal Fruit
Bittersweet Chocolate Sauce
***Sugar Free, can be served Gluten Free

Housemade Ice Cream or Sorbets

Served with Warm Housemade Cookies

Desserts 10

Trio of Cheeses

Shepherd’s Blend, “Dante” Pure Sheep’s Milk, Hook’s Blue Paradise
with Rosemary Nuts, Fig and Port Preserves, and South Carolina Honey

12

Pastry Chef
Claire Chapman

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