

Early Fall Dinner

Charleston "She Crab Soup"

Butternut Squash Bisque
crème fraîche, sage brown butter

Roasted Beet Salad
strawberries, hazelnut & goat cheese fritter, citrus vinaigrette

BBQ Quail Salad
local apples, farmhouse cheddar, candied pecans, honey-bacon vinaigrette

Wood-Fired Littleneck Clams
roasted garlic sausage, confit tomato, white wine broth, grilled ciabatta

Smoked Baby Back Ribs
sorghum-plum glaze, marcona almonds, benne seed

Lobster Hush Puppies with Ravigote

Pappardelle Pasta
black truffle mornay, wild mushrooms

Joyce Farms Poulet Rouge
carolina gold dirty rice, green beans, thyme-infused chicken jus

Carolina Shrimp & Cold Creek Grits
hoop cheese, andouille gravy

Cheshire Pork "Osso Buco"
sea island red peas, turnips & their greens, braising jus

Squid Ink Linguine
shrimp, scallops, roasted garlic, tomato & parmesan cream

Prime Ribeye
loaded potato skin, vidalia onion rings, rainbow carrots, bordelaise

Chargrilled Colorado Lamb Porterhouse Chops
king trumpet mushrooms, new potatoes, asparagus, chorizo vinaigrette