

Dinner

Bread Service

Rise Bakery Sourdough,
Bourbon Liver Mousse, House Cultured Butter /10

Grilled & Chilled SC White Shrimp

Ajo Blanco, Marcona Almond, Happy Berry Muscadine,
Oh My! Scuppernogs, Aleppo, Saffron /18

Bearwallow Farm Summer Melon Salad

Red & Yellow Watermelon, Heirloom Muskmelons,
Salted Melon Vinaigrette, Melon Gel,
Whipped Black Tahini, Country Ham /16

Anson Mills Ancient Grain Tabouleh

Appalachian Buckwheat Groats, African Red Sorghum,
18th Century Goats, Kirby Cucumber, Heirloom Tomato,
Babaghanoush, Radish, Feta, Pomegranate /19

Mushroom Bulgogi

I See Fungi Oyster Mushrooms, Pickled Watermelon,
Puffed Rice, Spring Onion, Fresno Chili,
Watermelon Rind & Wakefield Cabbage Kimchi /20

House Ricotta Agnolotti Pasta

Squash and Onion Puree, Pangrattato,
Mushroom Conserva, Fire-Roasted Zucchini /24

Wood Fired Bio Way Okra

Curried Sweet Potato, Delicata Squash,
Omero Red Cabbage, Grilled Eggplant, Benne /19

NC Rainbow Trout

Butterbean Hummus, Green Olive, Dill,
Blistered Cherry Tomato, Snap Beans,
Jimmy nardello Peppers, Pickled Ramp Tzatziki /30

Caroland Farm Wagyu Flank Steak

Creamed SC Sweet Corn , Shishito Peppers, Barbacoa Jus,
Pickled Onion, Hominy Crunch, Micro Cilantro /35

04 SEPTEMBER 2026

Tasting Table

Four Course Appropriately Portioned Tasting /85pp*

Four Course Wine Pairing Add-On /65pp

*Whole Table Participation Required

*Tasting Table Required For Tables Of 6 Or More

Dessert /12

Spiced Chocolate Crunch Bar

Peanut Butter Mousse, Black Cocoa Cookie,
Smoked Virginia Peanut

Summer Melon Sorbet

Shaved Cantaloupe, Basil Tapioca, Melon Relish,
Haupia, Dried Lime Zest

Sweet Tea Butter Cake

Blackberry-Bergamot Caramel, Roasted Peach Jam,
Blueberry, Oat Crumb, Toasted Milk & Peach Ice Cream

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

By The Glass

Sparkling

Jacquinet-Dumez “Dialogie” Champagne, France
Red Fruit, Puff Pastry, Lime Zest /23

Albet I Noya “Petit Albet” Brut Rosé Reserva Penedès, Spain
Fresh Red Fruit, Herbs, Fresh Flowers /14

White / Rosé / Orange

Ameztoi Txakoli Hondarrabi Zuri Getariako, Spain
White Peach, Green Apple, Chalky /15

Domaine Carrel & Senger Jacquère Savoie, France
Lemon, Ripe Pear, White Flowers, Stoney-Mineral Finish /14

Tendril “Child’s Play” Chardonnay Willamette, Oregon
Ripe Orchard Fruit, Apple Blossom Aromas /16

Cottanera Etna Rosé Sicily, Italy
Cherry, Strawberry, Volcanic Minerality, Wisteria /14

Azimut “Brisat” Orange Penedès, Spain
Citrus, Honey, Almond, Lychee, Orange Flowers /15

Reds

Demarie Roero Riserva Nebbiolo Piedmont, Italy
Ripe Black Cherry, Cocoa, Violet /15

Evening Land “Seven Springs” Pinot Noir Willamette , OR
Cherry, Raspberry, Mineral, Baking Spice, Citrus /18

DeLille Cellars “Métier” Cab Sauvignon Columbia , Oregon
Dark Fruits, Baking Spice, Plum Aromas /16

Cocktails

We Got More Soul Pisco, Amaro, Lime, Pineapple Gomme /15

Good Luck Charm Gracias a Dios Gin, Aromatized Wine, Yuzu Curacao,
Blackberry Shrub, Lemon, Bitters /16

Whiskey Headed Woman Westland Single Malt Whiskey, La Gritona
Reposado, Blended Family Espresso, Mole Bitters, Cafe Bustelo Espresso /18

Roll Me Baby Mezcal Vago, Chartreuse Blend, Salers Apertif, Lime, Tumeric Bitters /17

One Eye in the Mirror Bourbon, Rum, Tonic, Orgeat, Lemon, Shiso, Bitters /13