

Dinner

Bread Service

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

Grilled & Chilled NC White Shrimp

Ajo Blanco, Marcona Almond, Happy Berry Muscadine,
Razzmatazz Grape, Aleppo, Saffron /18

Summer Fruits & Feta Salad

McLeod Peaches, Bradford Watermelon, Arugula,
Split Creek Feta, Heirloom Tomato, Zucchini Bread,
Pickled Onion, Basil Vinaigrette /18

Project Host Fig Gougères

Crispy Virginia Ham, Roasted Fig, Fig Vinegar,
Preserved Fig Gel, Brulee of Fresh Fig, Mint /17

Mushroom Bulgogi

I See Fungi Oyster & Lions Mane, Pickled Watermelon,
Puffed Rice, Spring Onion, Fresno Chili,
Watermelon Rind & Wakefield Cabbage Kimchi /19

Walnut Ricotta Agnolotti Pasta

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

Fishel Organics Broccoli

Clemson Carrot, Lemon-Caper Vinaigrette, Roma Beans,
Wine Soaked Figs, Drovers Road Cheddar /18

SC Yellow Edge Grouper

Butterbean Hummus, Bradford Okra, Green Olive, Dill,
Blistered Cherry Tomato, Pickled Ramp Tzatziki /38

Knockout Cattle Co. Grassfed Brisket Press

Creamed SC Sweet Corn , Shishito Peppers, Barbacoa Jus,
Pickled Shallots, Tortilla Crunch, Micro Radish /35

14 AUGUST 2026

Tasting Table

Four Course Appropriately Portioned Tasting /85pp*

*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

Blueberry Cashew Mousse

Macerated Blueberries, Lemon Curd,
Frosted Cashews, Blueberry Gel

Sweet Tea Butter Cake

Blackberry-Bergamot Caramel, Roasted Peaches,
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
Domaine Dupeuble “Beaujolais Blanc” Chardonnay France
Ripe Orchard Fruit, Citrus, Spring Flowers /14
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
Driftin’ and Driftin’ Overproof Rums, London Dry Gin, Applejack Brandy, Dry
Curacao, Sherry, Orgeat, Lemon /18