Dinner

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

SC Vermillion Snapper Crudo
Mojo Picon, Poached Sweet Potato, Anson Mills Hominy,
Black Sesame, Cilantro, Red & White Corn /21

"Waldorf Salad"
Lively Orchards Apple, Bio Way Arugula,
Pickled Fennel, Benne Candied Pecans, Muscadine,
Fig Leaf Oil, Split Creek Yogurt & Poppy Seed Dressing /18

House Cured Bacon & Clemson Bleu Cheese Croquettes
Potato, Fermented Fresno Aioli, Pickled Onion,
Castlevetrano Olive /17

Bio Way Shishito Pepper
Virginia Peanut Salsa Macha, Lime, Herbs,
Watermelon Radish, Early Pride Tangerine,
Aji Dulce, Pickled Fresno Chili /18

Bio Way Farm Candy Roaster Squash Gnudi
Housemade Ricotta, Beurre Noisette, Toasted Pistachio,
Fried Sage, Fig Vin Cotto, Howard's Gap Parmesan /24

Wood Fired Bradford Farm Okra
Curried Sweet Potato, South Anna Squash,
Balero Carrot, Omero Red Cabbage, Benne /19

Maine Halibut
Beet Dashi, Miso Butterscotch, Hakurei Turnip,
Radish, Bio Way Shiitake, Kabocha & Acorn Squash /37

Caroland Farm Wagyu Flank Steak
Carolina Gold Rice, Sea Island Red Peas, Pawpaw Coulis,
Jamacian Jerk, Pickled Aji Dulce, Swiss Chard /39

17 NOVEMBER 2026

Tasting Table

Four Course Appropriately Portioned Tasting /**90pp***

Four Course Wine Pairing Add-On /**65pp**

*Whole Table Participation Required
*Tasting Table Required For Tables Of 6 Or More

Dessert /12

TCHO Fruity Chocolate Cremeux
Purple Sweet Potato Mousse, Pecan Butter,
Persimmon Gel, Pecan & Pepita Praline

Split Creek Chevre Cheesecake
Miso Shortbread Crust, Sour Cherry Confit,
Black Sesame Meringue, Lemon Curd, Miso Caramel Corn

Toasted Milk Layer Cake
Caramel Buttercream, Apple Compote,
Cider Caramel, Oat Streussel, Masala Chai 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

Viña Cartin Albariño — Rias Baixas, Spain
Ripe Peach, Green Apple, Saline, Honeysuckle, Mineral /15

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

Violin Chardonnay — Willamette Valley, Oregon
Meyer Lemon, Crisp Green Apple, Wet Stone /16

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

Azimut "Brisat" Orange — Penedès, Spain
Citus, Honey, Almond, Lychee, Orange Flowers /15

Reds

Epifanio Tempranillo — Ribera del Duero, Spain
Toasty Vanilla, Spice Aromas, Blackberries, Mineral /14

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

Ad Ripa Cabernet Sauvignon — Santa Barbara, California
Red and Black fruit, Tobacco, Mocha, Red Cherry /18

Cocktails

Southern Smoke Elijjah Craig Rye, Delord Armangac, Chicory, Demerara, Bitters / 14

Feels Right Sacred Valley Pisco, Rhubarb Oleo, BalsamicVermouth, Lemon, Egg White / 16

Oldest Son Gracias a Dios Gin, Cinnamin Sweet Potato, House Ginger Beer, Bitters /15

Alegria! Mexican Rum, Licor 43, Tempus Fugit Creme de Cocoa, Coffee Liquor, Cafe Bustelo / 17

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 / 14

All artwork curated by Art & Light Gallery