

## SOCIAL & SHARED

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### APPETIZERS

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#### STONE CRAB CLAWS | 60

*Dijon Crème Fraîche,  
Lemon*

#### FRITTO MISTO DI MARE | 125

*Fried Lobster, Scallops, Shrimp, Octopus, Fish,  
Caper-Mustard Sauce, Mango-Sweet Chili Sauce*

#### \*NORTHERN DIVINE CAVIAR (30g) | 150

*Crème Fraîche, Egg White, Shallot,  
Toast Points, Buckwheat Blinis*

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#### TASTING MENU *(Entire Table Please)*

*4 Courses for 80 per Person*

*6 Courses for 100 per Person*

*8 Courses for 120 per Person*

*\*Northern Divine Caviar Supplement 125*

#### WINE PAIRINGS *(3 Tiers to Choose From)*

*75|150|300 per Person*

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## ROOTS & STEMS

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### APPETIZERS

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#### VERTICAL ROOTS LETTUCES | 13

*Fall Fruits & Vegetables,  
Merlot Vinaigrette, Chattooga Blue Cheese*

#### SUNKCHOKE SOUP | 14

*Benton's Bacon,  
Pepitas*

#### ROASTED BEETS | 15

*Marinated Fennel,  
Buttermilk, Goat Cheese*

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### ENTRÉES

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#### LOBSTER & FREGOLA SARDA | 44

*Pomodoro, Corn,  
Zucchini, Ricotta*

#### COLLECTION OF VEGETABLES | 32

*Farro Tabbouleh, Chermoula,  
Butter Bean Purée*

#### MUSHROOM CAVATELLI | 35

*Mascarpone, Parmesan, Thyme,  
Porcini Broth, Black Truffle*

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### SIDE

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#### ROASTED BRUSSELS SPROUTS | 10

*Smoked Bacon, Onions, Garlic, Balsamic Vinegar*

## WAVES & MARSH

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### APPETIZERS

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#### CHARRED OCTOPUS | 17

*Confit Potatoes, Pomegranate Molasses,  
Watercress-Pumpkin Seed Purée*

#### \*AHI TUNA AGUACHILE | 19

*Avocado, Tomato, Jalapeño,  
Cilantro, Lime Vinaigrette*

#### CHARLESTON GRILL CRAB CAKE | 19

*Creek Shrimp, Tomato,  
Lime-Dill Vinaigrette*

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### ENTRÉES

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#### STURGEON | 38

*Beurre Noisette, Hazelnuts, Jamón Ibérico,  
Meyer Lemons, Leeks, Marble Potatoes*

#### SOUTH INDIAN FISH | 35

*Curried Corn Purée, Pudina Chutney,  
Coriander-Cumin Scented Tomatoes*

#### SEA SCALLOPS | 41

*Salsa Verde, Romesco, Sea Beans,  
Benton's Ham, Almonds*

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### SIDE

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#### BUTTER BEANS | 10

*Shrimp Butter, Carolina Rice Middlins*

## FIELD & PASTURE

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### APPETIZERS

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#### \*VENISON TENDERLOIN | 20

*Huckleberry-Port Reduction,  
Carrot-Ginger Purée*

#### SQUAB | 21

*Oxtail, Cherries,  
Morcilla, Mushrooms*

#### \*FOIE GRAS | 25

*Apples in Feuille de Brick, Bourbon-Sherry Reduction,  
Cinnamon Mascarpone*

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### ENTRÉES

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#### \*PRIME BEEF TENDERLOIN (6oz) | 50

*Red Wine Reduction,  
Asparagus, Béarnaise Sauce*

#### \*RIBEYE (22oz) | 52

*Maitake Mushrooms,  
Maitre d' Butter*

#### \*COLORADO LAMB | 68

*Purée'd Potatoes, Vegetable Medley,  
Lamb Jus, Mint Chimichurri*

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### SIDE

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#### POTATO GRATIN | 10

*Fontina & Parmesan Cheeses*

*\*Contains ingredients that are raw or undercooked.*

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