



RAW

MAY RIVER OYSTERS half dozen,
cucumber gin mignonette . 22

TUNA POKE watermelon, ponzu , green onion,
puffed carolina gold rice, shrimp chips . 22

APPETIZERS

ROASTED BABY BEETS hazelnut, avocado lebneh,
micro greens . 15

POACHED PEACH & BURRATA marcona almonds, mint,
extra virgin olive oil, vincotto . 17

CRAB BEIGNET old bay aioli, powdered sugar . 20

4 COURSE TASTING MENU . 75

MAY RIVER OYSTERS
half dozen, cucumber gin mignonette

POACHED SOUTH CAROLINA PEACH & BURRATA
marcona almonds, mint, extra virgin olive oil, vincotto

GEORGES BANK SEARED SCALLOPS
sweet pea purée, roasted baby carrots, congaree purple rice,
coconut foam

CHOICE OF DESSERT

The items on our tasting menu highlight the best offerings from the land and waters of the Lowcountry. Chef Sean's inspiration for the preparations of these items come from the ingredients themselves and cultures of the world.

ENTREES

GEORGES BANK SEARED SCALLOPS

sweet pea purée, roasted baby carrots, congaree purple rice, coconut foam . 38

WAGYU STRIP STEAK

potato leek pancake, king trumpet mushrooms, xo sauce . 56

ROASTED ORGANIC CHICKEN

grilled summer squash, marinated heirloom tomatoes
potato gnocchi, balsamic reduction . 32

DESSERT

"SNICKERS" PUDDING CAKE

double chocolate, candied peanuts, caramel sauce . 12

VANILLA PANNA COTTA

compressed local watermelon, mint . 12

SOUTH CAROLINA PEACH TRIFLE

ginger roasted local peaches, vanilla mascarpone crème,
mint granita . 12

WHOLLY COW ICE CREAM

killa vanilla, double caramel, very chocolate,
lemon sorbet . 5 per scoop

CUSTOMIZE YOUR ENTREE

MARKET SELECTION OF FISH

georges bank scallops . 38

south carolina shrimp - half dozen . 32

alaskan halibut . 42

south carolina grouper . 43

wild caught salmon . 44

wagyu strip steak . 56

SIDES . (choose two)

miso glazed fairy tale eggplant

roasted cauliflower with chili flake, lemon, parsley

grilled summer squash, heirloom tomatoes

potato gnocchi, thyme brown butter

congaree and penn purple rice

five spice sweet potato purée

Additional sides . 7

SAUCES

citrus beurre blanc, salsa verde, caper raisin emulsion,

aged balsamic & veal reduction

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

GF = Gluten Free **VG** = Vegetarian **V** = Vegan