

CELEBRATING 20 YEARS

FIRST COURSE

Yellowfin Tuna Tartare*

Yuzu Espuma – Sesame Cucumber

Crispy Rice – Chili Oil

NC Mountain Trout

Black Summer Truffle

Arugula Salad - Grilled Scallion Butter

Hokkaido Scallops

Heirloom Tomato – Wilted Greens

Romesco

Poached Lobster

Pearl Pasta – Lobster Cream

Parmigiano Reggiano

S.C. Freestone Peach & Burrata Salad

Brandywine Heirloom Tomatoes

Lettuce - Green Goddess

St. Louis Ribs

Watermelon Rind & Cucumber Slaw

Watermelon BBQ – Crispy Ginger

Share

Pimento Cheese Scones

Sorghum Butter & Pepper Jelly

Fifteen-dollar Supplement

Pommes Frites

Benton's Bacon – Parmesan – Garlic Herb Butter

Fifteen-dollar Supplement

MAIN

Branzino

Roasted Cherry Tomato Salad
Caper Butter – Spanish Olive Oil

Pork Chop

Collard Greens – Sweet Corn
Peaches – Chicharrónes

Dotted Snapper*

Beluga Lentils - Grilled Endive
Coconut Cashew Curry

Lamb Loin Milanese

Broccolini - Roasted Carrots
Sauce Puttanesca- Polenta – 62° Egg

Spaccatelli

Rock Shrimp & Lobster- Roasted Garlic Cream
Black Pepper Lemon Oil

Veal Sugo

Ricotta Gnudi – Swiss Chard
Parmesan & Gremolata

Halibut*

Confit Marbled Potatoes
Leeks - Smoked Corn Cream

Filet Mignon or Ribeye Cap

Duck Fat Potato – Charred Vidalia – Green Peppercorn Bordelaise
Twenty & Twenty-five-dollar supplement

3 Course Pre- Fixe Menu – One Hundred & Five Dollars

21% SERVICE CHARGE WILL BE ADDED TO EACH CHECK

We respectfully decline substitutions.