



September 4-15, 2019

Choose an appetizer, entrée & dessert for \$45

Appetizers

Butternut Squash Bisque

pecan streusel, local crème fraîche

Charleston Cream of Crab Soup

blue crab, sherry

Vertical Roots Gem Lettuce Salad

apples, toasted pecans, blue cheese,
balsamic vinaigrette

Grass Fed Beef Carpaccio

thinly sliced raw beef, capers, Parmesan,
red wine Dijon vinaigrette, grilled baguette

Entrées

Carolina Shrimp & Grits

Geechie Boy grits, house sausage, country ham,
tomatoes, green onions, garlic

Pan Seared Swordfish

Charleston Gold rice, Mepkin Abbey shiitake mushrooms,
bok choy, white miso butter

Pan Roasted Duck Breast

Brussels sprout okonomiyaki, summer squash,
toasted peanuts, carrot-ginger puree

Grilled Allen Brothers Beef Tenderloin

herb goat cheese, red onion jam

Desserts

Crème Brûlée

vanilla custard with hard caramel

Daily Bread Pudding

vanilla ice cream, caramel

Chocolate Pot de Crème

Bulls Bay sea salt

Mango Sorbet

kiwi, coconut macaroon

