

HORS D'OEUVRE – SHARED

BEAU SOLEIL OYSTERS, CHAMPAGNE MIGNONETTE, OSSETRA CAVIAR
DEILED EGG TOAST WITH SMOKED TROUT AND PICKLED SHALLOT
FRIED OKRA WITH SURRYANO COUNTRY HAM
BLUE CRAB FRITTER SAUCE ROUILLE
HOUSE BACON PILAU WITH SMOKED CHIPOTLE AIOLI
CREMINIS STUFFED WITH CREAMED COLLARD GREENS

SECOND COURSE

SHERRY SHE CRAB SOUP

WILD ARUGULA

VIRGINIA COUNTRY HAM - PEAR CONSERVE - MUSTARD VINAIGRETTE

WINTER APPLE SALAD

CANDIED BLACK WALNUTS - BUTTER LETTUCE - SMOKED CRABAPPLE VINAIGRETTE

HOUSE SMOKED APPLEWOOD BACON & PLANTAIN SALAD

GRIDDLED CORNBREAD CROUTONS - FRISEE

ROASTED PARSNIP & KABOCHA SQUASH SOUP

BENNE SEED CRUNCH - BROWN BUTTER CRÈME FRAICHE

PRIX FIXE 90 DOLLARS

ALEXANDER SMALLS
EXECUTIVE CHEF, RESTAURATEUR



BANKS WHITE
CHEF DE CUISINE

THIRD COURSE

SMOKED BERKSHIRE PORK CHOP

YAM HOMINY GRIT CAKE - TURNIP GREENS - APPLE CURRANT SAUCE

CRISP SKATE WING

MANILA CLAMS - CAULIFLOWER ROYALE - HOUSE SMOKED BACON - SCALLION EMULSION

SMOTHERED LOBSTER & GULF SHRIMP CASSEROLE

CREOLE CRAWFISH GRAVY - NORA MILLS PIMENTO CHEESE GRITS

(\$25 SUPPLEMENT)

SMOKED PHARAOH QUAIL

HOUSE SPICE - GIBLET CORNBREAD CAKE - CRANBERRY CARDAMOM COMPOTE

PAN SEARED HALIBUT

PICKLED HERBED RELISH - BLOOMSDALE SPINACH - SMOKED TOMATO FONDUE

HOPPIN' JOHN PILAU

COUNTRY TASSO HAM - SWEET PEPPER AGRO DOLCE - CRISPY BLACK EYED PEAS

WAGYU RIBEYE

BONE MARROW BUTTER - CHANTERELLE MUSHROOMS

SWEET POTATO PAVE - BLACKTRUFFLE GLACE DEVIANDE

(\$25 SUPPLEMENT)

SWEET POTATO RICOTTA DUMPLINGS

MOREL MUSHROOMS - TOKYO TURNIPS - COCONUT COLLARD GREENS

PAN SEARED VENISON

CARAMELIZED BRUSSELS SPROUTS - DUMPLING SQUASH - HUCKLEBERRY GASTRIQUE



FOURTH COURSE

BANANA CREAM PIE

SABLE BRETON - SOUR CREAM MOUSSE - BANANA SORGHUM ICE CREAM

SIMPLY CHOCOLATE

BOURBON MILK JAM - BURNT CARAMEL - FRIED PECANS

BROWN BUTTER PECAN ICE CREAM

MINT JULEP SORBET - GRANNY SMITH APPLE SORBET - BROWN BETTY CRISP

VANILLA POUND CAKE

TOASTED MERINGUE - PINEAPPLE & RUM - COCONUT SORBET

BLACKBERRY COBBLER

BROWN SUGAR BISCUIT - CORNBREAD ICE CREAM

ANDY JIN

PASTRY SOUS CHEF



SMALL PLATES

SMOKED GOUDA & GRUYERE CAVATELLI & CHEESE

14

CRISPY FRIED CHICKEN GIZZARDS & LIVER

BACON GREENS - HOUSE MADE HOT SAUCE

14

CHARLESTON BLUE CRAB CAKE

CREOLE MOUSSELINE - WILD CHICORY SALAD - CITRONETTE

18

SEARED HUDSON VALLEY FOIE GRAS

TOASTED PECAN BISCUIT - VIDALIA MARMALADE

24

GRILLED SHRIMP & CHARRED OKRA

SWEET RED PEPPER REMOULADE

18



FIRST COURSE

SHERRY SHE CRAB SOUP

WILD BABY ARUGULA

SURRY FARMS COUNTRY HAM - PEAR CONSERVE - PICKLED RED ONION - MUSTARD VINAIGRETTE

WINTER APPLE SALAD

BLACK WALNUTS - BUTTER LETTUCE - SMOKED CRABAPPLE VINAIGRETTE

ROASTED PARSNIP & KABOCHA SQUASH SOUP

BENNE SEED CRUNCH - BROWN BUTTER CRÈME FRAICHE

SECOND COURSE

SMOKED BERKSHIRE PORK CHOP

YAM HOMINY GRIT CAKE - BRAISED TURNIP GREENS - APPLE CURRANT SAUCE

PAN SEARED HALLIBUT

PICKLED HERBED RELISH - BLOOMSDALE SPINACH - SMOKED TOMATO FONDUE

HOPPIN' JOHN PILAU

COUNTRY TASSO HAM - SWEET PEPPER AGRO DOLCE - CRISPY BLACK EYED PEAS

GRILLED PETITE FILET

BONE MARROW BUTTER - CHANTERELLE MUSHROOMS - SWEET POTATO PAVE - BLACKTRUFFLE GLACE DEVIANDE

SWEET POTATO RICOTTA DUMPLINGS

MOREL MUSHROOMS - TOKYO TURNIPS - COCONUT COLLARD GREENS

DESSERTS

PRIX FIXE 55 DOLLARS

ALEXANDER SMALLS
EXECUTIVE CHEF, RESTAURATEUR

BANKS WHITE
CHEF DE CUISINE

