

Let's Share

MAY RIVER OYSTERS ON
THE HALF SHELL - 20
cocktail | candied lemon

DIVER SCALLOPS - 21
applewood smoked bacon
housemade orange marmalade
fresh horseradish | grits

BERKSHIRE PORK
BELLY - 18
hush puppies | pickled mustard seed
bourbon & cola | apple

TERRINE OF DUCK - 22
apricots | pistachio
huckleberry jam

MAINE MUSSELS - 21
nueske bacon | tomato | fine herbs
grilled baguette | saffron aioli



Salads & Bowls

RAFE'S YOUNG LETTUCE - 17
benne seed vinaigrette
vegetables from the farm

SALT ROASTED BEET
SALAD - 19
dill & lemon | toasted pistachio
chevre | greens

CAESAR & FRIED
MAY RIVER OYSTERS - 21
romaine | parmigiano reggiano
white anchovy | herb croutons

AHI TUNA BOWL - 26
forbidden rice | bourbon barrel aged ponzu
benne seeds | radish | avocado

BLISTERED SHISHITO
PEPPERS - 18
bourbon barrel aged soy
yuzu sriracha aioli | bonito

SHE CRAB SOUP - 18
mini crabcake | chives



OCTAGON

Field & Water

BERKSHIRE PORK CHOP - 39
basil corn fritter | tomato ginger jam | roasted beets

JOYCE FARMS COUNTRY
CAPTAIN CHICKEN - 36
carolina gold rice | toasted almonds
currants | blistered tomato

PRIME BEEF FILET - 58
potato | wild mushroom | pinot noir demi
haricot vert | point Reyes blue

1855 FARMS BEEF SHORT RIB - 43
roasted parsnips | carrot cream
crispy shallots | gremolata

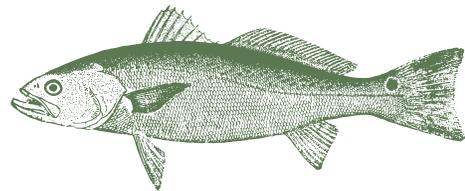
SUPERIOR FARMS LAMB RACK - 54
harissa | yogurt | farro verde

SHRIMP & CANEWATER
FARMS GRITS - 34
smoked tomato broth | nueske bacon | fennel

FAROE ISLANDS SALMON - 42
miso ginger marinade | cornmeal rice cakes
fresno chili & sweet corn

MAINE LOBSTER AGNOLLOTI - 43
carrot butter | arugula | pickled pearl onions

CATCH OF THE DAY - market price



Ands

MUSHROOMS & HERBS - 10

BASIL CORN FRITTERS &
SMOKED MAPLE SYRUP - 8

LOCAL VEGETABLE - 8

TRUFFLE STEAK FRIES &
FRESH HERB - 7

Thoughts on the December Menu

The holiday season is always cause for celebration! This is the time of year for our guests to settle into that relaxing holiday feeling and let us coddle them with delicious culinary luxuries such as caviar, foie gras and truffles. Our team will take inspiration from seasonal ingredients and traditional holiday dishes and put our own unique spin on them to create memorable gastronomic experiences. We wish you a wondrous time with family and the seasons' festivities.

— CHEF DANIEL VESEY

Origins & Inspirations for the Menu

MAY RIVER OYSTERS

Oysters have been the lifeblood of the waters of the May River for centuries. On the lands of Palmetto Bluff oyster middens, where shells have been discarded, from thousands of years ago have been found. Prehistoric families visited the area to reap the bounty of the river and its banks. Fast-forward into the late 1800s and the oyster beds of the May River may have saved the oyster industry when they had become so popular other oyster beds along the east coast had been wiped out by overharvesting and pollution. These sweet, briny bivalves have been valued in the Lowcountry and the population living here have cared for them and the waters they live in, protecting this delicious delicacy for us to enjoy today.



CAROLINA GOLD RICE

Originating from Africa and Indonesia, Carolina Gold Rice is considered the grandfather of long-grain rice in the Americas, making it the basis of the colonial economy of Carolina. By 1685, Carolina Gold Rice was a commercial staple grain in the coastal lands of Charleston. The exquisite rice influenced the culture and cuisine of the city of Charleston, and its deliciousness can be sampled all over the Lowcountry still today.

COUNTRY CAPTAIN CHICKEN

Country captain originated in India as a simple poultry or game recipe involving onions and curry and possibly enjoyed by British officers. One theory is that an early 19th-century British sea captain, possibly from the East India Company, working in the spice trade introduced it to the American South via the port of Savannah. The "country" part of the dish's name dates from when the term referred to things of Indian origin instead of British, and so the term "country captain" would have meant a captain of Indian origin.

SHE CRAB SOUP

She-crab soup, famous on the South Carolina and Georgia coasts, can trace its roots back to Charleston from the early 1900s. Scottish settlers apparently started a variation of the soup from as early as the 1700s when they brought with them a recipe of blue crab and rice. According to legend, President Taft was visiting Mayor Rhett when she-crab soup was created. They were dining at the John Rutledge House when Mayor Rhett asked his butler to create a fancier version of the Scottish recipe of partan-bree (or crab and rice). The butler simply added crab roe (crab eggs), making the soup creamier and therefore creating she-crab soup.