

29 per person
Discounts do not apply.



FIRST COURSE

choice of soup or salad

Chef's Soup of the Day

Garden House Salad

artisan greens • carrot ribbons • shaved red onion • radish •
cucumber • croutons • choice of dressing



SECOND COURSE

choice of entree

8-Ounce NY Strip Steak

Boursin mashed potatoes • chef's vegetables • red wine demi-glace

Market Catch

blackened or broiled • rice pilaf • chef's vegetables • lemon butter sauce

Double Cut Pork Chop

house-cut pappardelle pasta • chef's vegetables • sauce chasseur



THIRD COURSE

choice of dessert

Triple Chocolate Mousse Cake

garnished with whipped cream and chocolate sauce

NY Cheesecake

garnished with raspberry sauce and whipped cream



chamber
restaurant week

GUIDED BY THE PRINCIPLES OF SUSTAINABILITY AND SOUTHERN SENSIBILITY

Our Family of Certified South Carolina Providers

Yon Family Farms, Ridge Spring, SC • Sea Eagle Market (Seafood), Beaufort, SC •

Birney's Foods, Moncks Corner, SC • Keegan-Filion Farm, Walterboro, SC •

Anson Mills, Columbia, SC • Clayton Rawl Farms, Lexington, SC •

Blue Marlin Seafood, Beaufort, SC



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