

2/2008

AUGUST

Sample Lunch Menu

APPETIZERS

Organic greens with pumpkin seed brittle, Point Reyes blue cheese and pumpkin seed oil vinaigrette

7.00

Crispy fried *buster crabs* with heirloom tomatoes, and Allan Benton's bacon

12.00

Goat cheese stuffed Turkish *figs* wrapped in country ham with pine nuts and honey

9.00

"*Panbagnato*" and avocado salad with Cherokee-purple tomato gazpacho and local crabmeat

10.00

Cornmeal crusted *P&J oysters* with Clemson blue and butter-milk dressing

12.00

Chilled *cucumber* and buttermilk soup with house smoked wild-salmon and crab meat

11.00

MAIN COURSES

Olive crusted *speckled trout* with basil risotto, crispy fried sweet tomatoes and aioli

16.00

Herb crusted *lemonfish* with artichokes, chorizo and saffron

20.00

Fresh cheese and piquillo filled roulade of *rabbit* with white bean ravioli, young garlic and heirloom tomatoes

19.00

Berrigan's *veal panée* with Bing cherries, braised greens and chanterelles

16.00

Brian Cappy's jumbo *shrimp* and Jacobs's andouille sausage over organic Anson Mills grits

17.00

Crispy seared *blackfish* with silver queen corn and local crabmeat

22.00

DESSERTS

Chocolate molé cake with dulce de leche and spicy almonds

9.00

Warm *blueberry tart* with brown butter custard and buttermilk ice-cream

6.00

Père Roux's banana *rum cake* with Creole cream cheese icing

10.00

Mauthe's Dairy buttermilk *fritters* with stewed blueberries

6.00

Assorted house made *cookies* served with crème fraîche

5.00

JBS