

Restaurant Week
\$45 per person

1st course (choose one)

IDAHO CHIPS

herb trinity | valley crème fraîche | gorgonzola

CAVIAR DEVILED EGGS* (3 EA)

grained mustard | chicken cracklings | pink himalayan sea salt | caviar

S.C. CORNBREAD

sc cornmeal | whipped honey butter | pink himalayan sea salt | pickled jalapeño

CALABASH SHRIMP

flash fried oyster | hot okra | chive tartar | radish | sesame seed | crispy caper

2nd course (choose one)

FRIED CHICKEN LOLLIPOPS

lemon brined | valley crème fraîche | hot honey | savory waffle bread pudding

MARKET CATCH

cornmeal dusted | heirloom beans | rutabaga | asparagus | poblano vinaigrette

P.E.I. MUSSELS

white wine | garlic | shallots | compound butter | crusty bread

PORK SHANK

rutabaga | braised cabbage | watermelon lime preserve | chicken stock reduction

3rd course (choose one)

DEATH BY CHOCOLATE CAKE

milk & dark chocolate | chocolate morsels | chocolate sauce | whipped cream

BLUEBERRY COBBLER CHEESECAKE

white chocolate | cobbler pieces | whipped cream



BOURBON N' BUBBLES

CHARLESTON

Executive Chef Michael Watson