



DRAWING ROOM

FROM THE BARREL

Our resident mixologist, Shannon Mickelwait, created a rotating production of craft cocktails to pair with some of our iconic dishes, using house made ingredients.

Blue Suede Shoes

hat trick gin | blueberry shrub
fresh lemon juice | honey
crème de violette | mint | 12

Pairs with Lowcountry Pirlou

Sea Island Swizzle

benne seeds falernum
green chartreuse | gosling dark rum
pineapple | lime | mint | 12

Pairs with Iron Skillet Duck

Sneaky Peat

knob creek rye whiskey
carpano antica formula
amaretto disaronno | ardberg scotch | 12

Pairs with Braised Beef Shortrib

SMALLER PLATES

Hearts of Palmetto

tomatoes | avocado | olives | pickled onions | little gem lettuce | citrus | 13

Wadmalaw Salad, Autumn 2017

a selection of current local csa offerings | 11

William Deas' Shrimp Soup, 1930

butter poached shrimp | chive chantilly | sherry | nasturtium | popped sorghum | 10

Pan Fried Quail*

king trumpet mushrooms | country ham, madeira - red eye jus | cracked nostrale bog | 13

Ham on Rye

antique gouda frico | seashore black rye gnocchi | caramelized onions | mustard | 'cress | 13

Oysters Rockefeller

creamed collard greens | black pepper bacon | pernod persillade | 16

Slow Cooked Octopus

black rice grits | african runner peanut romesco | black garlic | pimenton | 15

Local Fish Ceviche *

high wire vinaigrette | indigo popcorn | vegetable crudo | lime | 14

LARGER PLATES

Pan Seared Scallops

sea island pea cassoulet | savoy cabbage | apples | benton's bacon vinaigrette | 34

Double Cut Lamb Chops *

farro verde | wild mushrooms | wilted greens | 36

Lowcountry Pirlou

shrimp | lobster | crab | grouper | carolina gold rice | aioli nero | 32

Roasted Grouper

celery root custard | melted leeks & onions | broccoli rabe puree | sherry butter sauce | 36

Today's Catch

selection and pairings based on seasonal availability | MP

Hardwood Grilled Beef Tenderloin *

potato gratin | mushrooms & onions | sauce diane | 39

Iron Skillet Duck *

nostrale dirty rice | foie gras | heirloom cauliflowers | bradford melon molasses & pickle | 33

Braised Beef Shortrib

olive oil potato puree | porcini jus | creamed collards | 29

The J.W.

"just wicked" cheeseburger | cheddar | tomato | lettuce | onion jam | pretzel bun | 13

EXECUTIVE CHEF - FORREST PARKER | SOUS CHEF - RICHARD JONES

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