



TRUMMER'S  
ON MAIN

## To Start

Baby Beets | chevre | orange | olive | 14

Baked Brie | raspberry jam | smoked pecan | 17

Charleston She-Crab Soup | lump crab | crab roe | sherry | chives | 12

“Wild Bill” Blevins’ Lettuce | poached pears | smoked pecans | gorgonzola | 12

Shrimp & Grits | jimmy red grits | tasso ham | stewed peppers & onions | lobster cream | 17

### Celebration of Burgundy Black Truffles \$65

Freshly-Shaved Burgundy Black Truffles Over Hand Cut Pappardelle Pasta

Tossed In Parmesan Cheese With Cognac Sauce, Butter, Lemon & Fresh Herbs

## Mains

Sixty South Salmon\*\* | Maine lobster | winter citrus | meyer lemon sabayon | 32

Beef Wellington\*\* | foie gras-short rib duxelle | marble potatoes | veal jus | 44

New Zealand Venison | sunchoke | heirloom rice | egg yolk | mustard glaze | 41

Ember Grilled Veal Chop | cassoulet of white beans | romanesco | ham broth | 39

Ricotta Gnocchi | swiss chard | dried cranberries | tarragon butter | 32

## To

## Accompany

Truffle Fries | truffle oil | parmesan | 10

Brussels Sprouts | kimchi mayo | benne | 10

Edisto Island Grits | black truffle | chives | 9



## Mercy of the Chef

*(Full Table Participation Required. No Substitutions, Please)*

Our chefs are continuously developing new dishes for our seasonally driven menu.

Celebrate and put yourself at their mercy with a sampling of dishes inspired by local produce.

5-Course Tasting Menu | 86/pp

Wine Pairing | 65/pp

\*\*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical condition

Executive Chef – Jon Crapf

Sommelier – Nicole Bernard