

- CHARCUTERIE & CHEESE -

Charcuterie

Prosciutto Piccante

Fennel and Chile spiced prosciutto, Iowa

Violina di Capra

Lamb prosciutto, New Jersey

Finochietta

Fennel spiced salami, New York

Salami Etna

Pistachio and lemon zest salami, Oregon

Coppa

Cured pork shoulder, Iowa

Johnsonville Co. Country Ham

Southern style prosciutto, Virginia

Soppressata

Course ground large salami, New Jersey

Smoked Duck Ham

House-cured duck leg, South Carolina

\$11 (3) \$19 (5) \$26 (7) \$33 (9)
\$41 (12) \$47 (14) \$51 (16)

Artisan Cheeses

Gran Delitia

Buffalo Parmesan, Italy

Midnight Moon

Semi firm Gouda style goat cheese, Netherlands

Taleggio

Tangy, soft, washed rind cow's milk, Italy

Cambozola

Bleu-vein triple cream cow's milk, Germany

Bucheron

Aged goat, Wisconsin

Gorgonzola Dolce

Sweet blue-vein cow's milk, Italy

Dante Lamb

Cheddar style sheep's milk, Wisconsin

Sottocenere

Semi-soft cow's milk with truffle, Italy

Mussels

Westbrook One Claw, lemon and basil

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Berkshire sausage, chiles and tomato

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Confit garlic, shallots, white wine and herbs

12

Daily Soup Preparation 8

Spicy Local Shrimp Bruschetta with Chiles and Garlic 8

Cold-Water Oysters with Cocktail Sauce and Seasonal Mignonette* 17/34

NC Apple Salad with Arugula, Brie, Marcona Almonds and Apple Cider-Thyme Vinaigrette 11

Baby Arugula and Chopped Romaine Salad with Feta Cheese, Celery
English Cucumbers and Lemon-Oregano Dressing 9

Warm House-made Mozzarella with Pickled Pepper Relish and Estate Olive Oil 11

Veal and Ricotta Meatballs with Pomodoro 10



- HANDCRAFTED PASTAS -

Toasted Wheat Chitarra with Clams, Chorizo, Tomatoes and Citrus 17/25

Pappardelle with Wild Mushrooms and Black Truffle 17/25

Sweet Potato Agnolotti with Smoked Duck Ham, Kale and Pine Nuts 16/23

Cavatelli with Pork Ragu, Greens and Pickled Peppers 16/23

Tagliatelle Bolognese with Lemon Ricotta 17/25

- ENTREES -

Roasted Springer Mountain Chicken Breast with Crispy Golden Potatoes
Caramelized Brussels Sprouts and Lemon-Truffle Aioli 24

Pan Seared Duck Breast with Barley, Fennel Sausage, Greens
and Seasonal Jus* 25

Local Market Fish with Cauliflower Puree, Grilled Mushrooms, Brussels Sprouts
Butterbeans, Bacon and Marcona Almond-Parsley Pesto 28

Seared Local Shrimp with Ricotta Gnocchi, Chorizo and Grilled Broccoli 26

Grilled Bone-In Pork Rib Chop with Cavatelli, Local Greens
and Apple-Citrus Pan Sauce* 29

Center Cut Filet of Beef with Mascarpone-Chive Potatoes and
Barolo Sauce* 39

Lemon-Honey Glazed Wild Salmon with a Chilled Salad of Orzo
Cucumbers, Feta and Olives* 28

*Visit our sister property, Langdon's Restaurant and Wine Bar
778 South Shelmore Boulevard
Mount Pleasant*

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

EXECUTIVE CHEF / OWNER
PATRICK LANGDON OWENS

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CHEF DE CUISINE
RYAN CAMP