

edwins too

Amuse-Bouche

Charred Vidalia Onion

radish, arugula, benne seed wafer
Old Chatham Artillery Punch

Succotash

sweet corn, sea island red peas, smoked shiitake
Max Ferd. Richter, Mülheimer Sonnenlay "Zeppelin" Riesling, Mosel, DE 2019

Low Country Vegetable Grits

okra, roasted tomatoes, scallions
Treana Blanc, Rhone Blend, Central Coast, CA 2015

Chicken Fried Mushroom

sweet potato, hot agave
Marie-Pierre Manciat, Crémant de Bourgogne, Burgundy, FR NV

Pecan Praline

peach sorbet, candied ginger
Rare Wine Co., Boston Bual Madeira, Madeira Islands, PT NV

Five Vegan Course Tasting Menu - \$75 + tax & gratuity

Optional Five Course Beverage Flight - Additional \$55

