



EXECUTIVE CHEF MICHAEL WATSON / LIBATIONSCLT.COM

Our kitchen's main focus is to reach out to our locals and work with them in order to create a menu highlighting and supporting the farmers and purveyors of our region. Our menus have been refined to feature seasonal & regional products used to create American recipes with influences of the New South.

WEEKLY TASTING MENU

\$45 PP / ADD \$4 PER COURSE FOR BEVERAGE TASTING

FIRST COURSE

SCOTT FARMS SWEET POTATOS

charred leek / roasted fennel / herb salad / wild mushrooms / honey goat cheese

SECOND COURSE

SWORDFISH & CHILIES

carolina reaper salt / lime / smoked pork belly / cilantro salad / chive oil

THIRD COURSE

"POT ROAST"

72 hour beef short rib / butternut dumplings / sunny creek tomatoes / veal gravy / charred carrots / watercress

FOURTH COURSE

CHEESECAKE

white chocolate / raspberry

*This item contains raw or undercooked meats, poultry, seafood, shellfish, or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

A gratuity of 18% will be added to groups of 6 or more.

Any coupons, certificates, or any other additional promotions will not be accepted for Weekly Tasting menu.

FIND US ON

