



5

COURSE

Chef's Tasting Menu

Available Friday & Saturday

A progressive tasting menu featuring Chef's choice of local and seasonal ingredients to be enjoyed by the entire table.

65

per person



1\$ from every order of our Smoked Beef Tartare goes to benefit the Southeastern Guide Dogs. SEG D is a nonprofit organization that raises and trains dogs for people who are blind, veterans and those in need of their service free of charge and without government funding.



Southeastern Guide Dogs



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

   @ProhibitionCHS

DINNER MENU

Executive Chef: Greg Garrison
Chef de Cuisine: Analisa LaPietra

STARTERS

COCONUT CURRY CAULIFLOWER	12
cashews, golden raisins, green chilis & mint	
SMOKED BEEF TARTARE*	15
anchovies, capers, potato chips, radish, cured egg yolk	
SHAVED KOHLRABI CAESAR	12
little gem lettuce, anchovy croutons, Pecorino, frisee, radish	
ROASTED BONE MARROW	14
citrus, preserved ramps, arugula gremolata, sourdough	
HEIRLOOM TOMATO SALAD	12
red pea falafel, gazpacho vinaigrette, Lowcountry Creamery yogurt, chickpeas & tahini	
SEARED SCALLOPS	18
saffron cream, fideos, peas, chorizo, chilli threads	
WARM CRAB TOAST	14
peas & corn, radish, red chili vinaigrette	

ENTREES

ROASTED CHICKEN	30
farro risotto, broccolini, marcona almonds, coddled egg, wild mushrooms	
CATCH OF THE DAY	30
corn chowder, crab, fingerlings, charred scallions, littleneck clams, sherry foam	
SHRIMP & GRITS	28
Geechie Boy grits, tomato gravy, pork belly, kale, white cheddar mousse	
8oz GRASS-FED ANGUS BURGER*	17
maple-bourbon bacon jam, cheddar, pickles, crispy onion, garlic aioli, fries	
KOJI-AGED NY STRIP*	34
bone marrow panzanella, eggplant & roasted pepper caponata, spinach, pine nuts & feta cheese	
RICOTTA GNOCCHI PUTTANESCA	28
zucchini, kalamata olives, anchovy, calabrian chili, basil, tomato broth, okra seed oil	

SNACKS & SHARE PLATES

LOWCOUNTRY CREAMERY BURRATA	13
Peaches, yellow tomato, radicchio, basil, mustard vinaigrette	
DEVILED EGGS	10
smoked trout, capers, caviar, chives	
STREET CORN	9
garlic aioli, cotija, lime, espelette	
CRISPY BRUSSELS SPROUTS	10
chili-lime sauce, cilantro, pickled carrots	
CHARRED WINGS	10
Memphis dry rub, sweet vinegar, gorgonzola ranch, carrot chili emulsion	
HOUSE-MADE CHARCUTERIE & CHEESE	25
seasonal accompaniments	
RAW OYSTERS*	18
Low Country Cups on the halfshell w/ 547 hot sauce, pickleback mignonette cocktail sauce, crackers	

DINNER