



APRIL 2017

TO SHARE

DEVILED EGGS \$10
crab, baby celery, caviar

STREET CORN \$6
garlic aioli, cotija, lime, espelette

CRISPY BRUSSELS SPROUTS \$10
chili-lime sauce, cilantro, pickled carrots

CHARRED WINGS \$9
Memphis dry rub, sweet vinegar
Gorgonzola ranch, carrot-chile emulsion

HALF DOZEN OYSTERS* \$18
on the halfshell w/ strawberry mignonette
or
baked with vermouth cream, spinach & garlic

CHARCUTERIE & CHEESE \$25
served with seasonal accompaniments

SNACKS & STARTERS

CRISPY POPCORN SWEETBREADS \$16
charred scallion puree

HEIRLOOM TOMATO SALAD \$12
Sea Island red pea falafel, cucumber
sumac, Lowcountry Creamery yogurt

SMOKED BEEF TARTARE* \$14
anchovies, capers, potato chips, pickles

LOCAL SHRIMP A LA PLANCHA \$14
white soy, nori, togarashi, radish, snap peas

PIMENTO CHEESE POPPERS \$8
pickled peppers, tomatoes, crispy garlic

BURRATA \$12
Benton's ham, spring peas, focaccia, lovage

1\$ OYSTERS
MONDAY THRU FRIDAY
4-6PM

ENTREES

PAN ROASTED CATCH OF THE DAY \$28
corn chowder, crab, spring onion
fingerlings, bacon

SHRIMP & GRITS \$26
smoked tomato, Geechie Boy grits, chorizo
kale, white cheddar mousse

GRASS-FED ANGUS BURGER* \$15
maple-bourbon bacon jam, cheddar, pickles
crispy onion, garlic aioli, fries

ROASTED CHICKEN \$26
Saffron rice, golden raisins, pine nuts, cauliflower
spinach, garlic yogurt

BUCKHEAD RIB EYE* \$30
spring onion, asparagus, cauliflower mousse
veal dashi

ANSON MILLS FARRO RISOTTO \$25
coddled egg, wild mushrooms, peas
tender greens

5 COURSE CHEF'S TASTING MENU
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

Executive Chef: Greg Garrison

547 King Street, Charleston SC

Sous Chef: Analisa LaPietra

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