



JULY 2017

## SNACKS & STARTERS

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

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

ROASTED BONE MARROW \$14  
chantrelle mushrooms, sweet onion jam  
shiso, toasted baguette

WARM DIVER SCALLOPS\* \$15  
brown butter, citrus, herbs

X.O CARROTS \$11  
shrimp, scallop, bacon, soy & chiles

ROASTED PORK BELLY \$14  
blistered shishitos, Carolina peach  
chili sauce, corn cake

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

FOIE GRAS CREME BRULEE! \$14  
toasted pecans, orange marmalade  
brioche

1\$ OYSTERS  
MONDAY - FRIDAY  
4-6PM

## ENTREES

PAN ROASTED CATCH OF THE DAY \$28  
corn chowder, crab  
fingerling potatoes, house 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  
ratatouille, charred eggplant, arugula  
squash blossom butter

ANSON MILLS FARRO RISOTTO \$25  
coddled egg, wild mushrooms, peas  
king trumpet, 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

## TO SHARE

DEVILED EGGS \$10  
crab salad, baby celery

PIMENTO CHEESE POPPERS \$8  
pickled peppers, crispy garlic

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/ pickleback mignonette  
or  
grilled w/green garlic butter & cabbage

CHARCUTERIE & CHEESE \$25  
served with seasonal accompaniments

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