

DINNER MENU

Executive Chef: Greg Garrison
Chef de Cuisine: Analisa LaPietra

Fall 2018

SNACKS & STARTERS

TANDOORI CAULIFLOWER	12
Lowcountry Creamery Yogurt, golden raisins, oven-dried tomatoes	
SMOKED BEEF TARTARE*	15
anchovies, capers, potato chips, radish, cured egg yolk	
RADICCHIO CAESAR	12
anchovy croutons, Pecorino, frisee, radish	
ROASTED BONE MARROW	14
citrus, preserved leeks, arugula gremolata, toast	
AUTUMN SQUASH AND CHEDDAR TART	12
apple, sweet potato, roasted garlic, pickled mustard seeds	
SEARED SCALLOPS	18
corn mousse, pork jowl, potatoes, tempura green beans, popcorn powder	
ROASTED RAINBOW CARROTS	13
black garlic, coconut milk, crispy shallots, lime, cardamom	

ENTREES

SORGHUM-GLAZED DUCK BREAST	30
white bean cassoulet, duck leg confit, mustard greens, turnips, verjus	
CATCH OF THE DAY	30
crab and blue hubbard squash dumplings, mussel-nori cream, melted cabbage	
SHRIMP & GRITS	28
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	
DRY AGED GRASS-FED BRASSTOWN STRIPLAIN*	34
pot-roasted vegetables, celery root mash, pickled kohlrabi, fresh horseradish	
RICOTTA GNOCCHI	28
local mushrooms, roasted chestnuts, swiss chard, brown butter croutons, mushroom broth, smoked walnut oil	

TO SHARE

WARM BURRATA	13
eggplant & roasted pepper caponata, pine nuts, harissa, okra seed oil	
DEVILED EGGS	10
smoked trout, capers, caviar, chives	
STREET CORN	9
garlic aioli, cotija, lime, espelette	
CRISPY BRUSSELS SPROUTS	10
chili-lime sauce, cilantro	
CHARRED WINGS	10
Memphis dry rub, sweet vinegar, gorgonzola ranch, chile 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	

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\$1 OYSTERS

Monday Thru Friday
4-6pm



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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

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

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DINNER