

DINNER MENU

Executive Chef: Greg Garrison
Chef de Cuisine: Analisa LaPietra

\$1 OYSTERS

Monday Thru Friday
4-6pm



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

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

   @ProhibitionCHS

STARTERS

TANDOORI CAULIFLOWER	12
Lowcountry Creamery yogurt, golden raisins, oven-dried tomatoes, cashews	
SMOKED BEEF TARTARE*	15
anchovies, capers, potato chips, radish, cured egg yolk	
SHAVED ASPARAGUS CAESAR	12
little gem lettuce, anchovy croutons, Pecorino, frisee, radish	
ROASTED BONE MARROW	14
citrus, preserved leeks, arugula gremolata, sourdough	
BLUE CHEESE AND WALNUT TART	12
green apple and fennel salad, sorghum syrup	
SEARED SCALLOPS	18
saffron cream, fideos, peas, chorizo	

ENTREES

ROASTED CHICKEN	30
farro risotto, green garlic romesco, marcona almonds, coddled egg, asparagus	
CATCH OF THE DAY	30
corn chowder, crab, fingerlings, charred scallions, littleneck clams, she-crab 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 crust, celery root mash, horseradish creamed spinach, roasted cippolini	
RICOTTA GNOCCHI	28
local mushrooms, roasted chestnuts, swiss chard, brown butter croutons, mushroom broth, smoked walnut oil	

SNACKS & SHARE PLATES

WARM CHARLESTON ARTISAN CHEESHOUSE 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, pickled carrots	
CHARRED WINGS	10
Memphis dry rub, sweet vinegar, gorgonzola ranch, carrot-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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