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## Food Is Good.

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232 MEETING STREET

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### STARTERS

Chicken Liver Pâté	pickles, dijon, brioche	17
Red Porgy + Rice Middlins*	smoked roe, popped sorghum, benne	18
Lamb Tartare*	pecan, aged cheddar, horseradish, seedy rye crisps	19
Nine Vegetable Salad	classic caesar, mimolette, spiced granola	16
Spring Lettuce + Asparagus Salad	duck egg vinaigrette, pecorino canestrato	15
John's Island Vegetable Soup	roasted chicken consommé	14
Smoked Fish Cake + Caper's Clams	chive	18
Ricotta Gnocchi	sauce bolognese	23

### MAINS

Sautéed Softshell Crabs	turnip velouté, asparagus grenobloise, chicken jus	42
Grilled Grey Triggerfish + Borscht	dill, whipped sour cream, black pepper	35
Sautéed Black Bass	spring vegetable, fino sherry sauce, almond	34
Lowcountry Bourride	royal red shrimp, mussel, salt potato	35
Brick-Pressed Chicken	green garlic, shiitake conserva, upland cress	32
Cast-Iron Coulotte Steak*	polenta spin rossa, sauce bourguignonne	42

### VEGETABLES

Yukon Gold Potato Purée		10
Snow Peas	ginger, ramp	10

### DESSERTS

Chocolate Crackle Ice Cream Sundae	sour cherries, whipped cream, hazelnut	12
Buttermilk Panna Cotta	coconut granita, pineapple, lime	14
Tiramisu Cake		14

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Date: **17 APR 2021**

Chef: *Jason Stanhope*

\*Consuming raw or undercooked food items may increase your risk of foodborne illness.

