
Food Is Good.

232 MEETING STREET
CHS — SC

STARTERS

Chicken Liver Pâté	pickles, dijon, brioche	18
Prosciutto + Cornbread	brown butter, persimmon, gruyère	21
Crudo of Yellowfin Tuna*	seaweed vinaigrette, bel fiore, kohlrabi	19
Bay Scallop + Razor Clam	Aguachile* cress, pomegranate, brussels sprout	23
Lamb Tartare*	pecan, aged cheddar, horseradish, seedy rye crisps	19
Porchetta Tonnato	fuji apple, escarole, caper	17
Classic Arugula Salad	crispy shallot, pecorino canestrato, arbequina	17
Ricotta Gnocchi alla Bolognese		25
Cavatelli + Short Rib Ragù	red wine, sofrito, dandelion	21
Carolina Gold Crab Rice*	smoked roe, popped sorghum, benne	22

MAINS

Grilled Grey Triggerfish + Fall "Risi e Bisi"	broccoli farrotto, butterkin squash, marigold	36
B-Liner Snapper	blood orange chermoula, cauliflower, celery root purée, walnut	37
Miso Marinated Gag Grouper	red shrimp, taylor turnip greens, roasted chicken broth	39
Lowcountry Bourride	white shrimp, mussel, carolina gold rice, butterbean	36
Pork Tenderloin + Cognac Sausage	potato purée, napa cabbage, golden raisin	36
Cast Iron Coulotte Steak*	hen-of-the-woods conserva, hakurei turnip, bordelaise	42

Date: **24 NOV 2021**

Chef: *Jason Stanhope*

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

